



GOOD FOOD · GOOD DRINKS · GOOD MUSIC · GREAT VIEW
THE BAR & RESTAURANT ABOVE ABERDEEN

BREAD & DIPS

Mezzo focaccia 6	rosemary, tomato, rock salt (ve, df)	Sun-dried tomato & ricotta dip 3	(v)	White bean, garlic & olive oil dip 3	(ve, df)	or 5.5 for both
Gordal olives 6	(ve, gf, df)	Smoked almonds 4.5	(ve, gf, df)			

PARA COMPARTIR

hand cut & carved to order

Jamón de Teruel & Charentais melon	11
basil, extra virgin olive oil	
Mini Mezzo board	18
2 cuts & manchego, olive oil biscuits	
Jamón Ibérico de Bellota	19/40g
acorn-fed, aged 36 months	

SPANISH SUNDAYS

Spanish sharing roasts, sundays 1- 5pm

Overnight Duroc panceta or dry-aged point of rump
Ibérico fat roasties, chorizo yorkshire puddings, manchego cauliflower cheese and more
22pp
join us for sunday sessions in the room bookings recommended

SNACKS

Salt & pepper squid	12
mojo verde, chilli & lime (df)	
Flame-grilled padrón peppers	7
tajín, lime (ve, gf, df)	
Smoked salmon taramasalata	9
chicory leaves (df)	
Mezzo prawn toast	10
saffron aioli (df)	

LAND

Grilled lamb cutlet (served pink)	9/each
spiced aubergine, goat curd (gf)	
Buttermilk chicken wings	10
hot honey, sherry caramel	
Ibérico ham croquetas	10
romesco, shaved manchego	
Steak tartare	13
egg yolk, burger sauce, long crisps (gf, df)	

SEA

Diver scallop	13 / shell
bacon jam, parsley butter (gf)	
Chalkstream trout ceviche	10
cucumber, dill, fennel (gf, df)	
Red gamba prawn	4 for 10
chilli, garlic, lime (gf, df)	
Nori & sesame crusted tuna	12
mojo verde, chilli & lime (gf, df)	

SALADS

The Caprese	14
buffalo mozzarella, datterini tomato, EVO, aged balsamic (v, gf)	
The Caesar	12
cos, butter beans, anchovy dressing (gf, df)	
The Nicoise	12
tuna, green bean, new potato, egg, olive (gf, df)	
The Antipasti	11
peppers, sun-ripened veg, cannellini beans (ve, gf, df)	

PASTA

rolled & cut every morning - the reason we are here

Cacio e pepe	13
black pepper, pecorino, olive oil (v)	
Gnocchetti	14
smashed Italian sausage, broccoli, white wine, garlic (df)	
Spaghetti	18
crab, chilli, parsley (df)	
Giant rigatoni	16
slow-cooked ox cheek ragout, crème fraîche, parmesan	
Orzo	11
chard, broccoli, red pepper, olive oil (ve, df)	

VEGETABLES & POTATOES

Skin-on fries	5
(ve, gf, df)	
Tenderstem broccoli	6
chilli, garlic (ve,gf, df)	
Fried baby potatoes	6
salt & pepper, roast garlic aioli (v, gf, df)	
Hash brown	9
truffle, aged parmesan (v, gf)	
Corn Ribs	6
chilli butter, manchego (v, gf)	

SHOWCASE SHARING

large plates to share feeds 2-4

Dry-aged club sirloin 400g	55	T-bone of pork 500g	34	Barbecued butterflied whole sea bass 600g	32	Sea trout en papillote 400g	33	Grilled violetta aubergine	19
peppercorn or house butter (gf)		peppercorn or house butter (gf)		sauce Vierge, crispy capers, olive oil (gf, df)		lemon & brown shrimp butter (gf)		datterini tomato, burrata, panelle, pesto Genovese (v, gf)	

we suggest 2-3 sharing plates, 1 showcase sharing and 2 sides for 2-4 people

we also encourage you to dance when you get into the groove

(v) vegetarian · (ve) vegan · (gf) gluten free · (df) dairy free

A discretionary 10% service charge will be added to your bill. Please inform your server of any allergies or dietary requirements - our dishes are prepared in a kitchen where allergens are present.