

GALVIN

Bistro Bar

OUR MENU IS A VIBRANT CELEBRATION OF THE MEDITERRANEAN,
INSPIRED BY THE REGION'S RICH CULINARY TRADITIONS AND THE VERY BEST SEASONAL PRODUCE.
ENJOY PLAYFUL SHARING BITES THAT TAKE THEIR CUE FROM TAPAS AND CICCETTI,
ALONGSIDE PASTAS & MAINS DESIGNED FOR THE TABLE.
EVERY DISH IS INGREDIENT-LED AND SUSTAINABLY SOURCED, WITH PRODUCE FROM
TRUSTED INDEPENDENT GROWERS AND DAY-BOAT FISHERMEN,

HOME-MADE FOCACCIA BREAD, SENIA OLIVE OIL 3.5

BITES

SARDINE PINCHO, PIQUILLO PEPPER 6 EACH
BARBECUED PORK BELLY SKEWER 5 EACH
WILD MUSHROOM AND TRUFFLE ARANCINI 5 EACH

RAW BAR & TAPAS

JEROME MIET OYSTER, APPLE DASHI 8.5 EACH
SICILIAN RED PRAWN CARPACCIO, LEICHE DE TIGRE 23
TUNA TARTARE, WASABI, BAEERI CAVIAR 27
OSCIETRA CAVIAR TIN 10GR 45
VENISON TARTARE, ROSE HARISSA, AGED PECORINO 15
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR 11

PASTAS & RISOTTO

BIGOLI CACIO E PEPE 16
WILD BOAR RAGOUT MALTAGLIATI 19
WILD PRAWN RISOTTO, FINGER LIME 24

MAINS

CORNISH HALIBUT, BEURRE BLANC 30
BEEF SIRLOIN STEAK 200GR, GREEN PEPPERCORN 38

TO SHARE

GRASS FED CHATEAUBRIAND 650/700GR 55PP
DINGLEY DELL PORK CHOP 500/600GR , APPLE MUSTARD 60
OVEN BAKED SEA BREAM 800/900GR 62

SIDES

BRAISED CABBAGE 7
FRENCH FRIES, PAPRIKA AIOLI 6
CAULIFLOWER GRATIN 7
SAUTÉED BROCCOLI, CHILI & GARLIC 7

DESSERTS

PISTACHIO ICE CREAM AFFOGATO 7.5
APPLE STRUDEL, VANILLA SAUCE 8
CLASSIC PANETTONE, ORANGE SABAYON 9
CHOCOLATE TART, SALTED CARAMEL SAUCE 9.5

OPENING HOURS

MONDAY TO SATURDAY:
11:45AM – 9:30PM
SUNDAY: 11:45AM – 3:00PM

DINING HOURS

MONDAY TO SATURDAY:
11:45AM - 2:30PM
5:30PM - 9:15PM
SUNDAY: 11:45AM – 3:00PM

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES.
A DISCRETIONARY SERVICE CHARGE OF 14.5% WILL BE ADDED TO YOUR BILL.