

# 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 CICHETTI, 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

TOMATO CAPONATA ON TOAST, GREEK FETA 4 EACH  
SARDINE PINCHO, PIQUILLO PEPPER 6 EACH  
BARBECUED PORK BELLY SKEWER 5 EACH  
WILD MUSHROOM AND TRUFFLE ARANCINI 5 EACH

## MAINS

GRILLED SPICY BABY CHICKEN, GARLIC OIL 18  
BBQ SKATE WING, MEUNIÈRE SAUCE 19  
BEEF SIRLOIN STEAK, GREEN PEPPERCORN 32

## RAW BAR

JEROME MIET OYSTER, APPLE DASHI 6.5 EACH  
SICILIAN PINK OR RED PRAWN CARPACCIO, LEICHE DE TIGRE PINK 18 / RED 23  
TUNA TARTARE, WASABI, BAEERI CAVIAR 20/25  
PRIME UK BEEF CEVICHE, BOTTARGA 17/22  
CURED WILD SEA BASS, TOMATO PONZU 21

## TO SHARE

DEDHAM VALE AGED COTE DE BOEUF 95  
VEAL MILANAISE 85  
DINGLEY DELL PORK CHOP, APPLE MUSTARD 42

## CATCH OF THE DAY

(PLEASE ASK A TEAM MEMBER FOR PRICE & AVAILABILITY)

## TO START

VENISON TARTARE, ROSE HARISSA, AGED PECORINO 14  
CREAMY BURRATA, TRUFFLE OIL, BALSAMIC VINEGAR 9  
WARM MEDITERRANEAN BABY OCTOPUS, NIÇOISE OLIVES 11  
CANTABRIAN ANCHOVIES IN EXTRA VIRGIN OLIVE OIL 34  
PADRON PEPPERS, ESPELETTE, MANCHEGO 7

## OUR SIGNATURE BURGER:

RIB STEAK PATTY, SLOW COOKED SHORT RIBS 22  
CARAMELIZED ONION & GORGONZOLA

## PIZZETTA

MORTADELLA, BURRATA, PISTACHIO 7  
MARINARA, TOMATO, OREGANO, GARLIC OIL 6

## SIDES

WILD MUSHROOM FRICASSEE 8  
FRENCH FRIES, PAPRIKA AIOLI 6  
CAULIFLOWER GRATIN 7  
SAUTÉED BROCCOLI, CHILI & GARLIC 7

## PASTAS

CASERECCE, PUMPKIN, STRACCIATELLA 13  
BIGOLI CACIO E PEPE 14  
DUCK RAGOUT MALTAGLIATI, PANGRATTATO 15

## DESSERTS

TIRAMISÙ 6.5  
DOUGHNUT, CRÈME PATISSIÈRE, MORELLO CHERRY 6.5  
APPLE STRUDEL, VANILLA SAUCE 7  
PISTACHIO ICE CREAM AFFOGATO 7  
CHOCOLATE TART, SALTED CARAMEL SAUCE 8.5

## OPENING HOURS

## DINING HOURS

### MONDAY TO SATURDAY:

11:45AM – 9:30PM

SUNDAY: 11:45AM – 3:00PM

### 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.