

TÔU

From the same duo behind cult pop-up TĀTĀ Eatery comes TÔU – a first-of-its-kind Japanese style sando-driven concept taking London by storm with its famed Iberian Katsu Sando and challenging expectations on what can be put between two pieces of bread.

SANDOS

IBERIAN KATSU SANDO – THE ORIGINAL 14
Toasted brioche, slow-cooked & deep fried Iberian pork neck, shredded cabbage, sliced onion, raspberry brown sauce, xo shallot sauce

'EGG MAYO' KATSU SANDO 10.5
Fresh fluffy brioche, deep fried egg tofu, wasabi egg mayo, coriander (v)

DAILY SPECIAL

Ask the TÔU team for today's option

LINA STORES

A renowned 75-year old London-born Italian institution, Lina Stores brings their authentically Italian, high-quality dishes, fresh handmade pasta, cured meats and antipasti from their neighbouring restaurant and delicatessen to their newest kitchen at Arcade.

ANTIPASTI

PANE PUGLIESE E OLIO 3
Sourdough Semolina bread, Alma Mater Bio extra virgin olive oil (v)

POLPETTE DI MELANZANE 6
Aubergine polpette, San Marzano tomato

PROSCIUTTO DI PARMA DOP 6.5
Lina Stores Prosciutto di Parma DOP

PASTA

PICI ALLA NORCINA 7
Pici, Porcini mushrooms, Umbrian sausage

PANSOTI CON BURRATA, SALSA DI DATTERINI, PINOLI E BASILICO 7.5
Burrata Pansoti, Datterini tomato, toasted pinenuts, basil (v)

TAGLIOLINI A 30 UOVA, VACCHE BRUNA PARMIGIANO E TARTUFO ESTIVO 9.5
30-egg Tagliolini, Vacche Bruna Parmesan, butter, Black Summer truffle (v)

PAPPARDELLE CON RAGÙ DI VITELLO, ROSMARINO E SALVIA 10
Pappardelle, slow-cooked veal ragù, rosemary, sage

DOLCI

CANNOLO CON RICOTTA, PISTACCHIO E CIOCCOLATO 5
Cannolo, ricotta, pistachio, chocolate

CASITA DO FRANGO

A new project from the team behind Casa do Frango, the hugely successful Algarvian restaurant in London Bridge, Casita do Frango offers wood-charcoal grilled Piri Piri chicken accompanied by other Portuguese favourites..

STARTERS

GRILLED CHORIZO 6
Black olive mayo, guindilla peppers (gf)

CHARRED CAULIFLOWER 5
Maple syrup, piri piri, coriander yoghurt, pistachio (v, gf)

BACALHAU & CHICKPEA FRITTERS 6
Salt cod, chickpeas, lemon aioli (gf)

MAIN

FRANGO 10
Half chicken brushed with choice of piri piri, oregano or lemon & garlic (gf)

SIDES

PICKLES 3
Assorted Korean style pickles (vg)

PRAWN CRACKERS 3
Prawn crackers, homemade sweet chili sauce (gf)

PASTORCITO

The latest concept from the El Pastor team presents some of the most authentic Mexican tacos and flavour combinations in London, inspired by the founders' time spent living in Mexico City for over a decade, and using heirloom Mexican corn for the house-made tortillas.

STARTERS

GUACAMOLE 6.5
With totopos (vg, gf) +1
With chicharrón +1

TACOS

TACOS AL PASTOR (2 PIECES) 6.95
24-hour marinated pork shoulder, caramelised pineapple, guacamole taquero salsa, white onion, coriander, cheese (gf)

BAJA FISH TACOS (2 PIECES) 8.95
Corona-battered sea bass, shredded cabbage, pico de gallo, coriander

SHORT RIB TACOS (2 PIECES) 6.95
Chipotle-muscovado coriander seed spice rub, pickled red onion, La Maya salsa (gf)

PEA & CORN TACOS (2 PIECES) 5.95
Fresh peas, charred corn, jalapeño, red onion coriander, fresh mint (v, gf)

GRINGAS

SUPER GRINGA 10.95
Flour tortilla, charred Al Pastor pork, Oaxaca cheese, slaw, grilled pineapple, Morita salsa, gem lettuce

VEG SUPER GRINGA 8.95
Fresh peas, charred corn, jalapeño, red onion coriander, Oaxaca cheese, fresh mint (v)

MENU MENU
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TO ENCOURAGE INNOVATION AND EXPERIMENTATION THROUGHOUT ARCADE, THESE MENUS ARE SUBJECT TO CHANGE. PLEASE SEE INDIVIDUAL KITCHENS TO FIND OUT WHAT'S AVAILABLE ON THE DAY.

FLAT IRON WORKSHOP

From the team behind London's hit Flat Iron steak restaurants comes the new Flat Iron Workshop – a space dedicated specifically to experimenting with new dishes and specialist cuts, and showcasing rare best-in-class beef from responsible smaller producers in the UK.

MAINS

CHARCOAL GRILLED STEAK OF THE DAY 12
STEAK & YORKSHIRE 8

SIDES

WAGYU DRIPPING FRIES 4.5
WORKSHOP SALAD 4
TRUFFLED CEP & PEPPERCORN CREAM 1.5

DESSERT

CHOCOLATE MOUSSE, CHERRIES & CREAM (V) 5.5

OKLAVA

With a focus on culturally-grounded cooking inspired by Chef Selin's culinary heritage and regular trips to the markets of Istanbul, Oklava features a modern take on Turkish-Cypriot cuisine with refreshingly original dishes using only the highest quality ingredients.

PLATES

ISKENDER 10
Lamb & beef döner, chopped flatbread, tomato-chilli sauce, yoghurt, brown butter

CHILLI ROAST CAULIFLOWER 8
Chilli roast cauliflower, red onion, parsley, pistachios (vg, gf)

BLACK SEA PIDE 12
Black Sea cheese & butter pide, egg yolk, black garlic, za'atar (v)

CYPRUS POTATO CHIPS 4.5
Cyprus potato chips, garlic, chilli salt, herb mayo (v, gf)

DESSERT

KÜNEFE 10
Crispy pistachio & cheese-stuffed Kadayif pastry, orange blossom syrup, kaymak (v)

CHOTTO

Kurt Zdesar, top restaurateur behind international brand Chotto Matte, introduces Chotto – a new adaptation of the global restaurant concept bringing a more casual but equally bold and authentic taste of Nikkei cuisine. Chotto brings ceviche, sushi, tostaditas and more Japanese-Peruvian fare to Arcade within its vibrant menu.

SMALLER

MUSHROOM TOSTADITA 6
Eryngii mushroom, Peruvian corn tortilla, yuzu truffle, grated Parmesan (v)

SALMON TOSTADITA 7.5
Salmon sashimi, Peruvian corn tortilla, jalapeño, coriander, wasabi (gf)

CHOTTO CEVICHE 7.5
Sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce (gf)

NIKKEI SASHIMI 10
Yellowtail sashimi, cherry tomatoes, jalapeño, coriander, yuzu truffle soy

NIKKEI QOZA 5
3 pork, prawn and cassava dumplings served on aji amarillo, sweet potato purée

LARGER

NIKKEI BRAISED BEEF 9
Slow-cooked beef, smoked purple potato mash, teriyaki jus

SASHIMI SALAD 11.5
3 piece tuna sashimi, 3 piece salmon sashimi, baby leaf salad, sesame soy dressing

MAKI - SUSHI ROLLS

SAKE DRAGON 8
Salmon, avocado

SPICY TUNA 9
Tuna, Peruvian chilli

VEGETABLE ROLL 6.5
Asparagus, avocado, cucumber (vg, gf)

BENTO BY CHOTTO 17
WITH NIKKEI SASHIMI, SPICY TUNA ROLL & NIKKEI BRAISED BEEF

NIKKEI DRESSED SUSHI

6 PIECE NIGIRI 12
Tuna wasabi, sea bass ceviche, salmon anago, yellowtail yuzu truffle, turbot shichimi, aubergine miso

4 PIECE ABURI 9.5
Tuna yuzu, salmon black garlic, turbot anticucho, aubergine miso

DESSERT

PERUVIAN CHOCOLATE POT 4.5
Matcha, dulce de leche, Suntory whiskey (contains alcohol) (v)

ALLERGENS: Please ask kitchens for all allergen details for each dish. **KEY:** (v) vegetarian (vg) vegan (gf) gluten free

ARCADE X POPHAMS

Now a local institution born in the heart of Islington, Pophams artisanal bakery and coffee shop brings its creative pastries to the West End for the first time – with a menu featuring seasonal ingredients, laminated dough and unique flavor combinations from around the globe.

PASTRIES

PLAIN CROISSANT (V)	2
PAIN AU CHOCOLAT (V)	2.8
ALMOND CROISSANT (V)	3.8
BACON & MAPLE	3.8
ROSEMARY & SEA SALT TWIST (V)	3.2
MARMITE, SCHLOSSBERGER & SPRING ONION (V)	3.8

ARCADE-EXCLUSIVE PASTRIES

SEASONAL SPECIAL	4
Ask the Pophams team about today's option	
HAZELNUT PRALINE	4
A Pophams weekend special, now exclusively available at Arcade seven days a week	

FRESH YOGHURT

SEASONAL FRUIT, HAZELNUT BUTTER & ALMOND-TOPPED YOGHURT (V)	6
WITH MAPLE SYRUP	+50P

COLD DRINKS

ICED AMERICANO	2.9
ICED LATTE	3.5
ICED CHOCOLATE	3.5
FRESH INFUSED ICED TEAS	3.5
CLOUDY APPLE	3.6
PINK GRAPEFRUIT	3.6
VALENCIA ORANGE	3.6
SICILIAN LEMONADE	3.6
LA BREWERY KOMBUCHA	3.8
DAILY DOSE COLD PRESSED JUICE	4.5

HOT DRINKS

ESPRESSO	2.6
MACCHIATO	2.8
CORTADO	2.8
FLAT WHITE	3
LATTE	3
CAPPUCCINO	3
LONG BLACK	2.6
AMERICANO	2.6
MOCHA	3.8
DECAF MOCHA	4
FILTER COFFEE	2.5
HOT CHOCOLATE	3 / 3.5
CHAI LATTE	3.5
BABYCINO	80P

TEA

ENGLISH BREAKFAST	2.5
EARL GREY	2.5
FRESH MINT	2.5
GREEN	2.5
CHAMOMILE	2.5
ROOIBOS	2.5

DAIRY MILK ALTERNATIVES

OAT MILK	+50P
ALMOND MILK	+50P
SOY MILK	+80P

KEY: (V) vegetarian

ALLERGENS: Please ask for a full list of allergens for each dish.