

TÔU

From the same duo behind cult pop-up TATÁ 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		SIDES	(TWO FOR 4)
IBERIAN KATSU SANDO (THE ORIGINAL)	14	PICKLES	3
Toasted brioche, slow-cooked & deep fried Iberian pork neck, shredded cabbage, sliced onion, raspberry brown sauce, xo shallot sauce		Assorted Korean style pickles (vg)	
'EGG MAYO' KATSU SANDO	10.5	PRAWN CRACKERS	3
Fresh fluffy brioche, deep fried egg tofu, wasabi egg mayo, coriander (v)		Prawn crackers, homemade sweet chili sauce (gf)	
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
Pansoti, Burrata, Datterini tomato, toasted pinenuts, basil	
TAGLIOLINI A 30 UOVA, VACCHE BRUNA PARMIGIANO E TARTUFO ESTIVO	9.5
Tagliolini, Vacche Bruna Parmesan, butter, summer truffle (v)	
RABBARDELLE CON RAGÙ DI VITELLO, ROSMARINO E SALVIA	10
Rabbit, slow-cooked veal ragu, rosemary, sage	
DOLCI	
CANNOLO CON RICOTTA, PISTACCHIO E CIOCCOLATO	5
Cannoli, 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		SIDES	
GRILLED CHORIZO	6	BATATAS FRITAS	4
Grilled chorizo, olive mayo, guindilla peppers (gf)		Portuguese hand-cut fries (vg, gf)	
CHARRED CAULIFLOWER	5	TOMATO SALAD	4
Charred cauliflower, olive syrup, piri piri, coriander yoghurt, pistachio (v)		Heritage tomatoes, cauliflower leaf, red onion (vg, gf)	
MONTANHEIRA SALAD	4	LETTUCE SALAD	3
Montanheira salad, green pepper, cucumber, onion, oregano (gf)		Butter leaf lettuce, onion, kaionji seeds, grain mustard (vg, gf)	
MAIN		DESSERT	
FRANGO	10	PASTEL DE NATA	4
Half chicken brushed with choice of piri piri, oregano or lemon & garlic (gf)		Traditional Portuguese custard tart (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, tostaditos and more Japanese-Peruvian fare to Arcade within its vibrant menu.

SMALLER		LARGER	
MUSHROOM TOSTADITA	6	NIKKEI BRAISED BEEF	9
Eryngii mushroom, Peruvian corn tortilla, yuzu truffle, grated Parmesan (v)		Slow cooked beef, smoked purple potato mash, teriyaki jus	
SALMON TOSTADITA	7.5	SASHIMI SALAD	11.5
Salmon sashimi, Peruvian corn tortilla, jalapeño, coriander, wasabi (gf)		3 piece tuna sashimi, 3 piece salmon sashimi, baby leaf salad, sesame soy dressing	
CHOTTO CEVICHE	7.5	MAKI - SUSHI ROLLS	
Sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, citrus sauce (gf)		EBI TEMPURA	7.5
NIKKEI SASHIMI	10	Prawn, Peruvian chili	
Yellowtail sashimi, cherry tomatoes, jalapeño, coriander, yuzu truffle soy		SPICY TUNA	9
NIKKEI GYOZA	5	Tuna, Peruvian chili	
3 pork, prawn and cassava dumplings served on aji amarillo, sweet potato purée		VEGETABLE ROLL	6.5
		Asps, egus, avocado, cucumber (vg, gf)	

MENU MENU MENU MENU MENU MENU MENU MENU MENU MENU

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 & chesse-stuffed Kadayif pastry, orange blossom syrup, kaymak (v)	

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)	