

EST. 1915

DANTE

Mayfair

TO SHARE

SIGNATURE CHARCOAL OVEN BAKED BREAD 7
olive oil & sea salt (df)

CAVIAR TART 54
oscietra caviar, champagne pearls (can be gf, df)

FRESHLY SHUCKED CARLINGFORD OYSTERS
half dozen 32 whole dozen 64
lime ginger granita (gf, df)

TUNA TARTARE 26
calabrian chili & sesame, with gem lettuce (df)

CRUDO SELECTION 32
yellowfin tuna, hamachi, hand-dived scallop with citrus granita
(can be gf, df)

SHRIMP COCKTAIL 29
horseradish cocktail sauce, lemon (gf, df)

MARE MISTO 28
calamari, rock shrimp, red mullet, lemon, spicy aioli (can be df)

SEAFOOD TOWER 95
selection of oysters, tuna tartar, shrimp cocktail,
hamachi & scallop crudo
add oscietra caviar 10g 40 30g 120

STARTERS & SALADS

DANTE'S SIGNATURE BURRATA 21
slow roast heirloom tomato, basil & toasted sourdough
(v, can be gf)

SUGAR SNAP PEA & HALLOUMI SALAD 24
baby spinach, crushed garden peas, sunflower seeds,
citrus vinaigrette (gf, v)

HEIRLOOM TOMATO & PEACH SALAD 24
summer peach, marinated feta, freekeh and herbs (df, v)

PROSCIUTTO 22
20 months San Daniele prosciutto, baked mozzarella (gf)

BATTUTA DI MANZO (STEAK TARTARE) 26
finely diced fillet, capers, bone marrow, endive (gf, can be df)

ICEBERG WEDGE SALAD 21
avocado, pecorino & Dante dressing (can be df, v)

NEW YORK KALE CAESAR 19
lacinato kale, Parmigiano Reggiano, croutons (can be gf)
add grilled chicken breast 12

PASTA

FAZZOLETTI 27
pesto genovese, stracciatella, pangrattato (v)

LOBSTER LINGUINE 75
pomodoro served with grilled half lobster

SPAGHETTI VONGOLE 31
manila clams, garlic, chilli (can be gf, df)

PAPPARDELLE AL RAGU 29
Dante's signature bolognese, Parmigiano Reggiano
(can be df)

PRIMAVERA RISOTTO 28
courgette, peas & Parmigiano Reggiano (gf, can be df, v)

From the Fire

All items from the fire available simply
grilled with EVO & lemon

GRILLED KING PRAWNS 22
chilli butter (gf)

BBQ MACKEREL 18
spicy cucumber & mint salsa (df, gf)

GRILLED LOBSTER half 48 whole 96
garlic & herb butter & frites (gf)

GRILLED HALIBUT (ON THE BONE) 43
salmoriglio sauce, zucchini, herbs (gf, df)

DANTE'S CHICKEN ALLA DIAVOLA
half 36 whole 72
green goddess dressing (gf, can be df)

MINUTE STEAK 150G 31
cafe de paris (gf)

BEEF FILLET 200G 62
tableside accompaniments (gf)

RIB-EYE (ON THE BONE) 800G 135
tableside accompaniments (gf)

MAINS

ROASTED CAULIFLOWER 24
tahini dressing, garlic chips, chilli oil & herbs
(gf, df, v)

DOVER SOLE 70
grilled or meuniere (gf, can be gf)

VEAL MILANESE 38
topped with Parmigiano Reggiano

DANTE SMASH BURGER 29
provolone cheese, caramelised onion,
house-made brioche bun (can be gf)

SIDES

TRIPLE COOKED HAND CUT CHIPS 11

MASHED POTATOES 10

HARICOT VERT, CONFIT SHALLOTS 10

HERITAGE CARROTS, AGAVE & CITRUS 10

BROCCOLINI 9

FAVA BEANS, LOVAGE 10

BABY LEAF SALAD, GREEN JUICE DRESSING 8

SPICED GRILLED CORN & FETA 10

Disclaimer "Dante makes every effort to comply with the dietary requirements of our guests. Please notify us if your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur." A discretionary 15% service charge will be added to your final account.

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