

Capri
in the
City



TO NIBBLE

Nocellara Olives and Fennel Taralli (ve)

TO SHARE 29

Homemade rosemary focaccia, virgin cold-pressed
single-estate olive oil and aged balsamic

36-month aged Parmigiano Reggiano chunks

Grilled aubergine with lemon and mint

Calabria anchovy fillets

Mortadella, Prosciutto di Parma plate (n)

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.

Due to the presence of allergens in our kitchen, we unfortunately
cannot guarantee any menu item will be completely free from a particular allergen.

For more information on allergens or dietary requirements, please speak to one of the team.

(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts. Adults need around 2000 kcal a day.



SMALL PLATES

Panzanella Salad (ve) 24

Tomato, celery heart, bread, olives, beans, shallot 28

Burrata (v) 28

Tomato, basil, Caprese plate

Marinated Octopus 32

Potato, celery, capers, olives, crisp focaccia bits

Green Asparagus (v) 26

Mustard dressing, rocket, parmesan

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PIZZA

Tomato, Mozzarella, Basil (v) 28

Artichokes, Taggiasca Olives 30

Parma Ham, Rocket, Parmesan 36



PASTA

Seafood Paccheri 33

Clams, mussels, crab, parsley, lemon

Grilled Courgette Trofie (n, v) 28

Pistachio pesto and Amalfi lemon

Sautéed Tiger Prawn Conchiglie 33

Cherry tomato, fresh basil, Amalfi lemon, chilli flakes

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DESSERT

Torta Caprese (n) (v) 15

Almond flourless cocoa sponge, vanilla Chantilly

Tiramisu (v) 29

Savoiardi coffee-soaked sponge, mascarpone cream, cocoa powder

Amalfi Lemon Sorbet 10

add 25ml limoncello 8

Pastiera Napoletana (v) 18

Sweet crust, cooked wheat, ricotta, orange zest

Affogato 12

Espresso, vanilla ice cream

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ACQUA DI PARMA

For the summer season, The Berkeley is delighted to collaborate with our dear friends at Acqua di Parma, bringing the spirit of Capri to the heart of the city.

Inspired by the spirit of La Caletta—Acqua di Parma's summer collection, the Bergamotto Gimlet captures the freshness and ease of an Italian summer by the coast. Notes of bergamot, geranium, and vetiver echo the luminous character of Bergamotto La Spugnatura, the fragrance crafted using the centuries-old extraction technique preserved by a select few artisans in Calabria, while the lemon sorbet recalls the crystalline freshness of the Sorbetto al Limone candle.

Together, they evoke a summer moment shaped by sunlight, sea air, and independent chic.

COCKTAIL

Acqua Gimlet 22

Gin, Bergamotto, Vetiver, Amalfi Lemon, Acqua di Parma essence

DESSERT

Amalfi Lemon Sorbet 10

add 25ml limoncello 8

SPRITZ

Aperol Spritz 20

Aperol, prosecco, soda

'Its unmistakably orange colour and fresh bittersweet taste brighten up every toast amongst friends. A perfect blend of Aperol and sparkling Prosecco over ice, lengthened with soda and garnished with a fresh orange slice'

Campari Spritz 20

Campari, prosecco, soda

Hugo Spritz 20

Mondoro elderflower, prosecco, soda, mint

Giardino Rosa Spritz 20

Sarti Rosa, Cocchi Rosato, Acqua di Cedro, prosecco,
pink grapefruit soda

NON-ALCOHOLIC SPRITZ

Crodino 0,0% Spritz 14

'Italian icon since 1965. Citrusy, Sparkling and Uniquely Bittersweet non-alc aperitivo'

Hugo Spritz 16

Elderflower, non-alcoholic prosecco, soda, mint



SIGNATURES

Capri Negroni 20

Campari, O'ndina gin, Amalfi lemon, dry vermouth,
chamomile, fig leaf

Granita Della Casa 22

Aperol, freshly squeezed Amalfi lemon juice, sugar,
shaved ice

Tequila Jungle Bird 20

Espolòn tequila, Aperol, pineapple, Marngo, lime

Rossini Sour 22

Courvoisier VSOP, rosé fortified wine, Campari, strawberry water,
lime, aquafaba

New Friend 20

Wild Turkey rye, Aperol, white Americano vermouth

SPARKLING

Wild Idol, Non-alcoholic 19/90

Billecart-Salmon 'Le Réserve' NV 26/130

Billecart Salmon 'Le Rosé' NV 35/180

WHITE WINE

Chablis 'Vieilles Vignes', Domaine Testut 17/80
Burgundy, France 2022

Pietracupa, Fiano di Avellino 20/95
Campania, Italy 2022

Pouilly Fume "Terres Blanches", Domaine du Bouchot 26/135
Loire, France 2023

Puligny-Montrachet Domaine Bachelet-Monnot 35/180
Burgundy, France 2020

ROSÉ

Terrebrune Rosé, Bandol 19/90

Provence, France 2024

RED WINE

Piedirosso 'Federiciano', Cantina Bosco Sant' Agnese 17/80

Campania, Italy 2022

Fleurie 'Les Labourons', Christophe Pacalet 20/95

Beaujolais, France 2024

Brunello di Montalcino Argiano 28/150

Tuscany, Italy 2019

Gevrey-Chambertin 'Vieilles Vignes', Frédéric Magnien 36/185

Burgundy, France 2022

GIN

O'dina Gin | Italy 15

Malfy Gin Originale | Italy 16

Malfy Gin Con Arancia | Italy 16

Malfy Gin Con Limone | Italy 16

Malfy Gin Rosa | Italy 16

Tanqueray 10 | Scotland 16

Monkey 47 | Germany 22

VODKA

Grey Goose | France 15

The Lakes | England 16

RUM

Kingston 62 | Jamaica 15

Appleton 8 | Jamaica 15

Ron Zacapa Centenario | Guatemala 20

TEQUILA

Espolon | Mexico 15

Don Julio 1942 | Mexico 75

Pátron Reposado | Mexico 18

Mijenta Reposado | Mexico 24

SINGLE MALT WHISKY

Macallan 15 years | Scotland | Speyside 48

Glen Grant 12year | Scotland | Speyside 17

Laphroaig Four Oak | Scotland | Islay 18

Suntori Hibiki Harmony | Japan | Island 25

BLENDED WHISKY

Dewar's 12 years | Scotland 15

Johnnie Walker Blue Label | Scotland 60

AMERICAN WHISKY

Wild Turkey 101 | Kentucky 15

Wild Turkey Rye | Kentucky 15

COGNAC

Courvoisier VSOP 20

BEERS

Peroni 10

Meantime Pale Ale 10

Lucky Saint 10

SOFT DRINKS & JUICES

Still & Sparkling Water 10

Fever-Tree soft drinks 6.5

Lemonade, Ginger Ale, Soda Water

Coke, Diet Coke, Coke Zero 7

Fresh Juice 12

Orange Juice, Apple Juice, Grapefruit Juice

HOT DRINKS

House Espresso Blend Roasted By Extract From 8

Iced Americano / Iced Latte 8

Jing Single Garden Artisan Teas From 8

Herbal Infusions From 8

Ask your server about our selection of teas, to find your perfect brew.