

# TWIST

## Aperitif

Negroni sbagliato / #42 / Bijou 9

## Nibbles

Nocellara del belice olives, Piedmont smoked almonds 4  
Sourdough bread, Baroni De Rosis olive oil 4  
Padron peppers, fleur de sel 5  
Nduja and potato fritters, smoked cheese, romesco 5.5  
Pickled Boquerones from Cantabrico sea, Amalfi lemon 7

## Our Tapas and the Jospier

By using natural charcoal we obtain balanced flavours and perfect textures and juiciness. At Twist you can enjoy an amazing selection of authentic to contemporary Mediterranean dishes perfectly combined with Peruvian, Asian and Japanese ingredients. All moisture and original flavours are not only retained, but further enhanced with a unique smoky accented aroma.

## Fish

Japanese scallops, Mazara red prawns, cucumbers, liquorice 13  
Octopus, black garlic, cauliflower, Jamon 13  
Yellowfin Tuna tartar, yuzu, togarashi spiced yogurt 12.5  
Wild sea bass, braised fennel, miso, bergamot 13.5

## Meat

Mangalitza pig cheeks, celeriac, yeast, salsify 13  
Grass fed Chateaubriand carpaccio, smoked ricotta, pistachio, ponzu 13  
Wiltshire lamb chops, burnt aubergine, green harissa 12.5  
30 days aged Galician blonde beef strip loin, smoked garlic, chimichurri 19.9

## Vegetables

Fried courgette flowers filled with ricotta, mint, Amalfi lemon, honey 12  
Quinoa, minted vegetables, Babaganoush, cashew nuts, avocado yogurt 9.5  
Handmade ricotta gnocchi, Vesuvius tomato, aged brown cow parmesan 12.5  
Crispy talo corn tortillas, burrata, datterini tomatoes, basil emulsion 12



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## Charcuterie and Cheeses

Selection of Artisanal and house cured meats  18/24  
We use sustainably sourced and organic produce

Nebrodi black pig jamon 24 months 18

Chef's selection of cheeses (any 3 from the list below) served with chutney and artisan biscuits 17

Vezzena Alpage 2016 raw milk 8

Tosi hand crafted creamy Gorgonzola blu 7

Colmajor brown cow milk 7

Cheese of the week (ask waiter) 7

## Butcher

We source the best sustainable meat from committed UK farmers, sticking to our philosophy that great food comes from top quality raw material (Please allow 25-40 minutes especially in busy time)

Josper-Bone for two (aged 35 days) market price

Cut to order, minimum 1 Kg, topped with our own home-made dressing

Sauces: Bourbon Peppercorn, Shiitake mushroom or Moutarde de Meaux Pommery

## Side Dishes

Crispy sweet potato, sour cream, chives, paprika 5

Baby gem, almonds, Caesar parmesan 5.5

Josperised hispi cabbage, garlic and chilli 5

Cauliflower, coconut and peanut sauce 5

## Desserts

Pineapple, creme patisserie, chocolate soil, sorrel, apple 7.5

Flan-creme-caramel, salted popcorn flakes, Amazonian cashew nut ice cream 7.5

Cheesecake, mango, black olive caramel 8

Chef's selection of cheeses (ask waiter) 7/17

Selection of artisan ice cream and sorbet 3 (per scoop)



Food allergies and intolerances

Before ordering please speak to our staff about your requirements

Please note that a discretionary 12.5% service charge will be added to your bill