

TWIST

Aperitif

Negroni sbagliato / Autumn twister / Aperol 42 spritz 9

Nibbles

Nocellara del belice olives, Piedmont smoked almonds 4
Sourdough bread, Baroni De Rosis olive oil 4
Padron peppers, fleur de sel 5
Potato and Taleggio Baita DOP frites, pear aioli 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 sea scallops, Mazara del Vallo red prawns, pickled cucumbers, yuzu, liquorice 13
Warm octopus, potato, water buffalo yogurt, pickled red onion, aji limo, samphire 12
Yellowfin Tuna tartar, yuzu, togarashi spiced yogurt 11.5
Black ink gnocchi, langoustine cream, hand picked Devon Crab, Taleggio D.O.P 12

Meat

Bio egg 63°, 36 months aged brown cow parmigiano, smoked chicken, iberian pancetta 12.5
40 Day dry aged grass fed Chateaubriand carpaccio, smoked sheep ricotta, Bronte pistachio, ponzu and yuzu 13
Cumbrian lamb chops, coco beans, kale, sheep yogurt 11.5
Dry aged skirt steak, wild mushrooms, truffle essence 13.5

Vegetables

Fried courgette flowers filled with ricotta, mint, Amalfi lemon, honey 11.5
Wild grain, Babaganoush, cashew nuts, smoked goat's cheese crumble 9.5
Handmade tortelli filled with Périgord truffle, panna acida, Barolo reduction, hazelnuts, porcini dust 12.5
Josperised hispi cabbage, stracchino al sale dolce di Cervia, cured beetroot, almonds 10.5



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

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Charcuterie and Cheeses

5J Cinco Jotas Jamon "Iberico de Bellota" Gran Reserva 36 months 50gr 24
Acorn fed iberian black pig, one of the finest hams in the world

Selection of Artisanal charcuterie  26
We use sustainably sourced and organic produce - a true taste of nature

Chef's selection of cheeses (any 3 from the list below) served with chilli jam 17
Manchego | sheep, semi soft, pasteurised 7
Beaufort Aoc | cow, semi hard, unpasteurised 8
Verde di Montegalda Bio | goat and sheep, blue cheese, pasteurised 7
Baron Bigod | cow, soft, unpasteurised 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 served with rosemary roasted potato wedges
Sauces: Bourbon Peppercorn, Bearnaise or Moutarde de Meaux Pommery

Side Dishes

Crispy sweet potato, sour cream, chives, paprika 5
Baby mix leaves, citrus vinaigrette 4.6
Brussels sprouts, garlic, chilli, pumpkin seeds 5
Spinach, sesame miso dressing, quinoa 5

Desserts

Berry and white almond chocolate crumble, Amalfi lemon sorbet, cardamon 8
Flan-creme-caramel, salted popcorn flakes, Amazonian cashew nut ice cream 7
Araguani chocolate delice, crushed Bronte pistachio, wild berry sorbet 7
Chef's selection of cheeses (ask waiter) 17
Selection of artisan ice cream and sorbet 2.5 (per scoop)

