

# Michael Nadra BRASSERIE

## Chiswick

# T A K E A W A Y

### NIBBLES

- Two Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter 3  
Charcuterie plate: San Daniele Ham, Finocchiona Tuscan Salami, Ventricina 12  
Colossus Green & Kalamata Black Olives with Chilli, Lemon & Garlic 5  
"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 12  
Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts 8  
Pickles: Turnips with Beetroot, Cucumber & Chilli, Turmeric Cauliflower 4

### SALADS

- Wild Rocket, Raw Cabbage, Tomatoes, Red Onion,  
*mint, olive oil, & lemon dressing (Vegan) 6/11*  
Tenderstem Broccoli, Green Beans, Manouri Cheese, Free Range Egg, Avocado,  
*tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing 12*

### VEGETABLES

- Broccoli, Kale & Mint Soup (*Vegan*) 7  
Chickpeas & Smoked Aubergine, Tahini, Tomato, Mint, Cucumber & Sumac (*Vegan*) 12  
Imam Bayildi with Greek Yoghurt & Za'atar Flat Bread 9  
Homemade Tagliolini with Black Truffle & Porcini Sauce 15

### FISH

- Miso Black Cod  
*with steamed basmati rice, kaffir lime leaf, ginger, chilli & red onion 30*  
Steamed Prawn & Chives Dumplings 10  
Soft Shell Crab Tempura  
*with daikon, carrots, wakame, sesame, shiso sweet chilli dressing 13*  
Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa 12  
Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion 15  
Grilled Squid with Caponata  
*pine nuts, basil, lemon, garlic & extra virgin olive oil dressing 25*

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.

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### MEAT

- Grilled Argentinian Sausages with Onion Gravy 12  
Argentinian Black Angus Ribeye Steak with Peppercorn Sauce 250g 22  
Angus Burger with Brioche Bun, Emmental, English Mustard & Relish 12  
Venison Shoulder Goulash with Herb Spatzle 16  
Braised Lamb Shank with Root Vegetables 17

### SIDES

- Saag Aloo, Spiced Potatoes with Baby Spinach (*Vegan*) 5  
French Fries & Sage 5  
Truffled Mash Potatoes 6  
Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Red Onion (*Vegan*) 5  
Mixed Greens - Kale, Tenderstem Broccoli & Green Beans (*Vegan*) 5

### KIDS MENU

- Tagliolini with Roasted Tomato Sauce, Aged Parmesan & Basil 8.5  
Cod Goujons & Chips 8.5

### SUNDAY ROASTS

Aged Argentinian  
Black Angus Rib-Eye

Pork Belly

Nut Roast  
(*Vegetarian*)

with Yorkshire pudding, roasted root vegetables, tenderstem broccoli,  
green beans, kale & red wine jus 20 | Extra Gravy Jug 2.5

### DESSERTS

- Vanilla Pannacotta with Blackcurrant Compote & Homemade Shortbread 8.5  
Treacle Tart with Clotted Cream & Raspberry Sauce 8.5  
Sticky Toffee Pudding with Toffee Sauce & Vanilla Custard 8.5  
Chocolate Fondant with Salt Caramel 8.5  
"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 12

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