

Michael Nadra
BRASSERIE
Chiswick

T A K E A W A Y

All Prices Include our Collect from Restaurant 10% Discount

N I B B L E S

- Two Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter (T) 2.7
Charcuterie plate: San Daniele Ham, Finocchiona Tuscan Salami, Ventricina (S) 10.8
Colossus Green & Kalamata Black Olives with Chilli, Lemon & Garlic (T) 4.5
"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney (S) 10.8
Grilled Mastelo Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts (T) 7.2
Pickles: Turnips with Beetroot, Cucumber & Chilli, Turmeric Cauliflower (T) 3.60

S A L A D S

- Wild Rocket, Raw Cabbage, Tomatoes, Red Onion,
mint, olive oil, & lemon dressing (PB,S/M) 5.4/9.9
Tenderstem Broccoli, Green Beans, Manouri Cheese, Free Range Egg, Avocado,
tomatoes, capers, kalamata olives, basil, olive oil & lemon dressing (M)10.8

V E G E T A B L E S

- Broccoli, Kale & Mint Soup (PB,S) 6.3
Chickpeas & Smoked Aubergine, Tahini, Tomato, Mint, Cucumber & Sumac(PB,M)10.8
Imam Bayildi with Greek Yoghurt & Za'atar Flat Bread (T) 8.1
Homemade Tagliolini with Black Truffle & Porcini Sauce (M) 13.5
Vegetable Pie: Chestnut Mushroom & Black Truffle
with leeks, celeriac, green kale, parsley, chives & creamed potato topping(PB,M) 16.2

F I S H

- Miso Black Cod
with steamed basmati rice, kaffir lime leaf, ginger, chilli & red onion (M) 27
Steamed Prawn & Chives Dumplings (T/S) 9
Soft Shell Crab Tempura
with daikon, carrots, wakame, sesame, shiso, sweet chilli dressing (S) 11.7
Salmon Ceviche with Avocado, Sweet Potato, Cucumber & Smoked Crisp Quinoa(S)10.8
Steamed Sea Bass with Soy, Chilli, Ginger & Spring Onion (M) 13.5
Fish Pie: Hake, Salmon, Prawns, & Queen Scallops
with leeks, parsley, chives, dill, chervil, tarragon & creamed potato topping (M) 16.2

(PB) Plant Based (T) Tapas (S) Starter (M) Main

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

- Argentinian Black Angus Ribeye Steak with Brandy & Black Pepper Sauce 250g(M) 19.8
Angus Burger with Brioche Bun, Emmental, English Mustard & Relish (M) 10.8
Venison Shoulder Goulash with Herb Spatzle (M) 14.4
Grilled Rump of Lamb with Sauteed Sweetbreads, Fondant Swede & Red Wine Jus (M)
16.2
Grilled Argentinian Sausages with Onion Gravy (T) 12.8
Meat Pie: Braised Ox Cheeks in Red Wine
with shallots, button mushrooms, Alsace bacon, creamed potato topping (M) 16.2

SIDES

- Saag Aloo, Spiced Potatoes with Baby Spinach (PB) 4.5
French Fries & Sage 4.5
Truffled Mash Potatoes 5.4
Steamed Basmati Rice with Kaffir Lime Leaf, Ginger, Chilli & Red Onion (PB) 4.5
Mixed Greens - Kale, Tenderstem Broccoli & Green Beans (PB) 4.5

KIDS MENU

- Tagliolini with Roasted Tomato Sauce, Aged Parmesan & Basil 7.65
Cod Goujons & Chips 7.65

SUNDAY ROASTS

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| Aged Argentinian
Black Angus Rib-Eye | Slow Roast
Pork Belly | Nut Roast
(Vegetarian) |
|---|--------------------------|---------------------------|

with Yorkshire pudding, roasted root vegetables, tenderstem broccoli,
green beans, kale & red wine jus 18

Extras: Gravy, Yorkshire pudding 2.25

DESSERTS

- Vanilla Pannacotta with Blackcurrant Compote & Homemade Shortbread 7.65
Sticky Toffee Pudding with Toffee Sauce & Vanilla Custard 7.65
Chocolate Fondant with Salted Caramel 7.65
"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney 10.8

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