

# Michael Nadra

## BRASSERIE

Primrose Hill

## TAKEAWAY

All Prices Include our Collect from Restaurant 10% Discount

### NIBBLES

- 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  
Free Range Corn Fed Chicken Wings with Pul Biber Chilli & Garlic (T) 5.4  
"La Fromagerie" Cheese Selection, Crackers, Grapes & Red Onion Chutney (S) 10.8  
Grilled Mastello Cheese with Thyme Honey, Sherry Vinegar, Pistachio & Pine Nuts (T) 7.2  
Pickles: Turnips with Beetroot, Cucumber & Chilli, Turmeric Cauliflower (T) 3.6

### SALADS

- 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

### VEGETABLES

- Broccoli, Kale & Mint Soup (PB,S) 6.30  
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

### FISH

- Miso Black Cod  
*with steamed basmati rice with kaffir lime leaf, ginger, chilli & red onion* (M) 27  
Fish Pie: Hake, Salmon, Prawns & Queen Scallops  
*with leeks, parsley, chives, dill, chervil, tarragon & creamed potato topping* (M) 16.2  
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

(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

- Two Whole Legs of Free Range Corn Fed Tandoori Chicken with Rice Crackers (M) 10.8  
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  
Braised Lamb Shank with Root Vegetables (M) 15.3  
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

- |   |   |                           |
|---|---|---------------------------|
| Aged Argentinian<br>Black Angus Rib-Eye | Free Range Corn-Fed<br>Chicken Breast & Leg | Nut Roast<br>(Vegetarian) |
|---|---|---------------------------|

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

Extras: Gravy, Yorkshire pudding 2.25

## DESSERTS

- Brambley Apple Strudel with Brandy Custard 7.65  
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

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

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