

Michael Nadra  
BRASSERIE  
Chiswick

T A K E A W A Y

All Prices Include our Collect from Restaurant 10% Discount

NIBBLES

- Two Homemade Rye Bread Rolls with Normandy Sea Salt Crystal Butter (T) 2.7  
Ham Hock, Fennel & Parsley Terrine with Homemade Piccalilli (S) 9.9  
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

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

- Red Lentil & Root Vegetable Soup with Coriander Oil (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

FISH

- Miso Black Cod  
*with steamed basmati rice, kaffir lime leaf, ginger, chilli & red onion* (M) 27  
Monkfish, Octopus, Mussels & Prawn Risotto  
*with lovage, fennel, green & yellow courgettes* (M) 22.5  
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

Iberico Secreto Pork with Piperade & Asparagus (M) 19.8

Braised Ox Cheeks

with Suet Dumplings, Shallots, Button Mushrooms & Alsace bacon (M) 19.8

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

Grilled Argentinian Sausages with Onion Gravy (T) 12.8

## 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

Gratin Dauphinoise Potatoes 6.75

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  
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 , Roast Potatoes 4.5

## DESSERTS

Treacle Tart with Raspberry Sauce & Clotted Cream 7.65

Bramley Apple Strudel with Vanilla 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

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