taste LONDON FESTIVAL

REGENTS PARK

07 - 11 JULY
14 - 18 JULY

DEVOUR YOUR CITY

FESTIVAL PLANNER

tasteoflondon.co.uk

All Accor Live Limitless
Diners Club International
NEFF
JUST EAT
ASPALL
Champagne Laurent-Perrier
DēLonghi
Tequila Patrón
Lifebuoy
The Royal Parks

EVENT MAP

WEEK 1 07 - 11 JULY

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MENUS

WEEK 1 07 - 11 JULY

(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE

BAOZIINN

SIGNATURE DISHES

Dim Sum (1 of each)
a. Prawn Dumpling
b. Yam & Dry Shrimp Dumpling
c. Vegeterian Kohlrabi Dumpling
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Lupin, Peanut, Sesame, Soya, Sulphite £6

Chengdu Jiaozi x3
Prawn dumplings served in chilli oil
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Peanut, Sesame, Soya £6

Vegetarian 'Chicken' Puff Pastry (V)
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Peanut, Sesame, Soya £7

EXCLUSIVE

Duck Roll
Chef special pickled vegetable & sauce, served with duck salad
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Mustard, Peanut, Sesame, Soya £12

BURGER & LOBSTER

SIGNATURE DISHES

Original Lobster & Prawn Roll Slider
Lemon mayo, chives & lemon, brioche bun
Crustaceans, Eggs, Soya, Milk, Mustard, Sulphur Dioxide, Gluten, Peanuts, Tree Nuts, Sesame £7

Lobster Burger Slider
Nebraskan beef patty topped with lobster meat, brie, truffle & tarragon mayo, fennel & Chinese cabbage, brioche bun
Crustaceans, Gluten, Milk, Sulphite, Crustaceans, Egg, Gluten, Milk, Sesame, Soya, Sulphite, Tree nuts £7

Lobster Croquettes
Four cheesy lobster croquettes served with chipotle mayo
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Mustard, Soya, Sulphite £6

EXCLUSIVE

½ Lobster & Fries
Wild Atlantic lobster half grilled, classic lemon & garlic butter sauce
Crustaceans, Gluten, Milk, Sulphite, Soya £15

CHOTTE MATTE

SIGNATURE DISHES

Nikkei Sashimi
Yellowtail, salmon, cherry tomatoes, jalapeno, coriander, yuzu truffle soy
Fish, Gluten, Soya £7

Wagyu Gyoza (2 Pieces)
Wagyu beef, teriyaki veal jus, wasabi stem
Gluten, Mustard, Soya £6

Spicy Tuna Roll
Tuna, aji panca, picante honey, spring onion
Fish, Gluten, Soya £6

EXCLUSIVE

Truffle Chicken Karaage
Buttermilk fried chicken, nikkei rub, truffle mayo, served with 50ml Lychee Picante Cocktail
Milk £12

CREME

SIGNATURE DISHES

Milk Chocolate Cookie
Nuts, Milk, Gluten, Eggs, Soya £4

Double Chocolate Cookie
Nuts, Milk, Gluten, Eggs, Soya £4

Banana Dark Chocolate Cookie
Nuts, Milk, Gluten, Eggs, Soya £4

Miso White Chocolate Cookie
Nuts, Milk, Gluten, Eggs, Soya, Sulphites £4

Peach White Chocolate Cookie
Nuts, Milk, Gluten, Eggs, Soya £4

Soft Serve Ice Cream
Gluten, Milk £5

EGGRUN

SIGNATURE DISHES

VeganRun (VG)
Vegan scrambled eggs, vegan cheddar cheese, caramelized onions, chives, chilli, spring onions, EggRun secret sauce, warm vegan brioche bun
Egg, Milk, Gluten, Mustard, Sesame, Soya, Sulphite, Tree nuts £6

EggRun
Scrambled eggs, caramelized onions, cheddar cheese, chives, EggRun secret sauce warm brioche bun
Option to add bacon strips £1
Egg, gluten, milk, mustard, sesame, soya, sulphite, tree nuts £6

Cup on the Run
Scrambled eggs, avocado chunks and feta cream
Option to add bacon bites £1
Egg, milk £5

EXCLUSIVES

TruffleRun
Organic 100% beef patty, fried egg, black truffle shavings, lettuce, cheddar cheese, tomato & EggRun secret truffle sauce on warm flour bun
Egg, Gluten, Milk, Mustard, Sesame, Soya, Sulphite, Tree nuts £10

Savage Fries - LIMITED QUANTITIES!
Sweet potato fries, caramelized onions, gherkins, crispy onions, chives, EggRun secret sauce & melted cheddar cheese
Gluten, Milk, Sulphites, Sesame, Soya, Mustard £3

FATT PUNDITT

SIGNATURE DISHES

Crackling Spinach (V)
Sweet yoghurt, date & plum sauce, pomegranate
Milk, Sulphite £6

MOMOS x3 (DF)
- Chicken
- Beef
- Goat
Gluten, Sesame, Soya, Sulphite £7

Chicken Lollypop
Spicy & crispy chicken wings served with Szechuan Chutney
Celery, Egg, Gluten, Sulphite £7

EXCLUSIVE

Crispy Sticky Bites
Crispy veg fritters with a sticky ginger glaze
Gluten, Sesame, Soya, Sulphite £10

FELIX PROJECT X DINNER LADIES

SIGNATURE DISHES

Elote Corn Riblets (V)
Corn riblets with smoked paprika & chilli mayo, parmesan, feta and lime
Egg, Milk, Mustard, Sulphite £6

Felix's Kitchen Lockdown Massaman Vegetable Curry (VG)
Sweet potato, butternut, aubergine & green bean Massaman curry with coconut rice & crunchy peanuts
Peanut £6

Summer Eton Mess (V)
Meringue, summer fruit, toasted oats, yoghurt, mint
Egg, Gluten, Milk £6

EXCLUSIVE

Ham Hock Scotch Egg
Smoked ham hock & pea Scotch egg, cucumber skin relish
Egg, Gluten, Mustard, Soya, Sulphite £8

FLESH & BUNS

SIGNATURE DISHES

BBQ Pork Rib
Grilled pig bone with sweet and spicy sauce & sesame seeds
Soya, Gluten, Sesame £7

Korean Wings
Chicken wings with spicy sour Korean sauce & sesame seeds
Soya, Gluten, Sesame £6

Smoked Brisket Bao Bun
Pickled chillies, carrots & chipotle miso BBQ sauce
Soya, Gluten, Fish, Egg £7

EXCLUSIVE

Tempura Black Cod Bao
Pickled carrots, green chilli mayonnaise
Soya, Gluten, Fish, Egg £10

FREEZECAKES

SIGNATURE DISHES

Cherry Bakewell (V)
Frozen almond cheesecake with a cherry compote swirl, cherry bakewell chunks and fondant pockets
Egg, Gluten, Milk Small £5 / Large £7

Chocolate Orange Brownie (V)
Frozen orange cheesecake with a orange compote swirl, chocolate orange brownie chunks, chocolate orange ganache pockets and dark chocolate streusel
Egg, Gluten, Milk Small £5 / Large £7

Butterscotch and Caramel (V)
Frozen caramel cheescake with double chocolate biscuit, crunchy butterscotch nibs, butterscotch pockets and fudge pieces
Egg, Gluten, Milk Small £5 / Large £7

EXCLUSIVE

Biscoff (V)
Frozen biscoff cheescake with a biscoff spread swirl and biscoff biscuit chunks
Egg, Gluten, Milk Small £5 / Large £7

GAUCHO

SIGNATURE DISHES

Beetroot Tartare (V)
Mango 'yolk', avocado, sourdough crisp, buttermilk dressing
Gluten, Milk, Sulphite £6

Argentine Sausage Platter
Morcilla and chorizo selection, romesco sauce
Gluten, Milk, Sulphite £7

Selection of Empanadas x2
- Beef
- Jackfruit & Aji Molido
Gluten, Milk £7

EXCLUSIVE

Steak, Chips and Chimichurri
Served with 50ml Malbec
Sulphite £10

OPTIONAL EXTRA:
Gambas Topping
One grilled marinated Argentine prawn
Crustaceans £3

MOB KITCHEN

SIGNATURE DISHES

Cold Takeout Noodles (VG)
Fresh noodles with peanut butter dressing, sweet chilli, soy and lime
Peanut, Soya, Gluten £5

Harissa Courgette Grain Salad with Tahini Dressing (VG)
Creamy-spiced grain bowl filled with vegan goodness
Gluten, Sesame £5

Spicy Lamb Hummus Bowl (DF)
Crispy lamb served on creamy hummus with flatbread and a sprinkle of mint and pomegranate
Sesame, Gluten £7

EXCLUSIVE

Bombay Chicken Schnitzel Sandwich
Crispy Bombay Mix-Crusted Chicken Schnitzel served with Slaw, Curried Mango Mayo Coriander Chutney and Pickled Red Onions
Egg, Gluten, Mustard, Sesame, Nuts £8

MENUS CONTINUED OVERLEAF...

WEEK 1 07 - 11 JULY

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NAPOLI GANG

SIGNATURE DISHES

Arancini al Tartufo (V)
Large fried risotto balls with truffle and mozzarella, downright dirty
Egg, Gluten, Milk £5

Pesto Fever Burrata (V)
Chubby basil pesto burrata on a colourful potato salad
Sesame, Milk, Mustard, Sulphites, Hazelnuts £5

"Hot in Here" Pizza
Nduja-San Marzano tomato sauce, Salame piccante, caramelised red onions and mozzarella
Gluten, Milk £6

EXCLUSIVES

Chocorgasmo Pizza
The ultimate decadent dessert with our homemade chocolate hazelnut spread
Hazelnut, Gluten, Milk, Soya £8

Lemon Pie XXL - LIMITED QUANTITIES!
Very tangy, crisp, stratospheric layer of meringue
Gluten, Eggs, Milk, Almonds £6

RUYA

SIGNATURE DISHES

Turkish Spoon Salad (VG)
Chopped vegetables, pistachio & pomegranate dressing
Tree nuts, Sulphite, Celery £6

Tantuni
Sauteed beef, paprika & lavash
Gluten, Dairy, Celery £7

Pistachio Baklava
Whipped Kaymak cream
Milk, Gluten, Tree nuts £7

EXCLUSIVE

Lamb Kofta Kebab
Spicy minced lamb, charred tomato & sumac shallots
Gluten, Milk £10

SARTORIA

SIGNATURE DISHES

Burrata, Anchovies, Summer Salad
Fresh burrata cheese, anchovies, hazelnuts,fruits and vegetables, balsamic vinegar dressing
Fish, Milk, Sulphite, Tree nuts £7

Fried Chicken, Nduja, Honey, Amalfi Lemon (DF)
Served with a creamy mashed potato
Celery £7

Marsala Tiramisu (V)
Made with Marsala wine
Egg, Gluten, Milk, Sulphite £7

EXCLUSIVE

Fettuccine, Grana Padano, Pepe & Summer Truffle
Celery, Egg, Gluten, Milk £12

TAMARIND

SIGNATURE DISHES

Allahabadi Baked Samosa x2 (V)
Homemade pastry filled with vegetables, served with tangy chutneys
Gluten, Milk, Soya, Sulphites £6

Rajasthani Churi Chaat (V)
Indian street food with sweet and tangy chutneys
Gluten, Milk, Mustard, Tree nuts, Sulphites £5

Crab Cake (V)
Lime, chilli & mixed peppers with Indian cocktail sauce
Celery, Crustaceans, Egg, Gluten, Milk, Mustard, Sulphite £7

EXCLUSIVE

Grilled Lamb Chops
Spiced marinade and pistachio crust
Egg, Gluten, Milk, Mustard, Tree nuts, Sulphite, Celery £10

FIRE PIT RESTAURANT

ARROS QD

SIGNATURE DISHES

Paella Valenciana (DF)
Traditional Valencian rice cooked in paella, cooked over wood fire
Celery £7

Basque Cod Black Ink Rice (DF)
Squid ink rice cooked in paella over wood fire
Fish, Mollusc, Crustaceans £7

Vegetable Rice (VG)
Vegetable rice cooked in paella over wood fire
Soya £7

EXCLUSIVE

Cornish Queen Scallop Rice (DF)
Seafood rice with Cornish produce, cooked in paella over wood fire
Fish, Mollusc, Crustaceans £12

MENUS CONTINUED OVERLEAF...

WEEK 1 07 - 11 JULY

THE DAILY SPECIAL BY JUST EAT

This summer, Just Eat are taking over The Daily Special, hosting 12 restaurants across the two weekends of Taste. Featuring a mixture of Taste favourites, exciting new restaurants and yet to be launched concepts.

BLACK BEAR BURGER

SIGNATURE DISHES

Black Bear Burger (Slider)
40 day dry aged beef, cheese, onion jam, oak smoked bacon, garlic mayo
Egg, Gluten, Milk, Mustard, Sesame, Sulphite £7

Brisket Spring Roll
12hr beer braised brisket, smoked bacon, cheese, wonton pastry. Served with pickles and garlic mayo
Egg, Fish, Gluten, Milk, Mustard, Sesame, Sulphite £6

Maple Sriracha Wings
Buttermilk fried wings with maple sriracha sauce and crispy onions
Gluten, Milk, Mollusc, Sesame, Sulphite £6

RUDY'S VEGAN DINER

SIGNATURE DISHES

Cajun Chick'n Popcorn (VG)
Spicy & crispy soy Chick'n bites served with a Rudy's dip
Gluten, Soya £5

Nacho Chilli Cheeze (VG)
Corn chips, soy and kidney bean chilli, cashew nut sauce, jalapenos
Gluten, Mustard, Sulphite, Soya, Nuts £6

Mac 'n' Cheeze (VG)
Macaroni, homemade cheezy sauce, crispy baycon bits
Celery, Gluten, Mustard, Soya, Sulphite, Nuts £7

EXCLUSIVE

The Ultimate Rudy's Dirty Burger (VG)
Grilled Soya Beef Mince patty, Baycon, Cheeze slice, Grilled Onions, Lettuce, Tomato, Dill Pickles & Rudy's Burger sauce
Gluten, Mustard, Soya, Sulphite £8

SARAP BAON

SIGNATURE DISHES

Celeriac Kare Kare
Peanut & annatto sauce, toasted peanuts, crispy shallots
Peanut, Soya, Sulphite, Celery £6

Sarap Fried Chicken Wings (DF)
Banana ketchup, soy sauce, garlic & ginger sauce
Sesame, Soya, Sulphite £6

Dynamite Lumpia x2 (VG)
Fried stuffed chilli, mushroom & vegan cheese spring rolls, Sarang miso (tomato & miso sweet and sour sauce)
Gluten, Soya, Sulphite £5

EXCLUSIVE

Lechon (DF)
Slow roasted aromatic pork belly, jasmine rice, atchara pickle & Mang Tomas, barbecue sauce
Gluten, Soya, Sulphite £10

SONORA TAQUERIA

SIGNATURE DISHES

Short Rib and Beef Cheek Barbacoa
Slow beer-braised beef, charred salsa roja, pork fat tortilla with cheese crust
Milk, Gluten, Sulphite £7

Machaca Taco
Beef jerky floss on refried bean puree, charred onion, pork fat tortilla
Milk, Gluten, Sulphite £6

Nopales Taco (V)
Grilled cactus leaf, pico de Gallo, avocado salsa, vegan tortilla
Milk, Gluten £5

EXCLUSIVE

Short Rib and Beef Cheek Torta
Slow beer-braised beef, refried bean puree, pickled veg on Mexican bolillo bread
Milk, Gluten, Sulphite £8

TEMAKI

SIGNATURE DISHES

Crab Mayo Temaki
White & brown crab meat, mayo & white soy
Crustaceans, Egg, Gluten, Soya, Fish, Sulphite £7

Akami Temaki (DF)
Akami tun, wasabi & nikiri soy
Celery, Fish, Gluten, Soya, Sulphite £7

Unagi Temaki (DF)
Marinated 'Unagi' eel, cucumber, wasabi
Fish, Gluten, Soya, Sulphite £6

EXCLUSIVE

Prawn Tempura Temaki
Spicy mayo, spring onion, cucumber, served with 50ml Yuki Nori Margarita
Crustaceans, Egg, Fish, Gluten, Mustard, Soya, Sesame, Sulphite, Celery £8

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Hun Wine	S81
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Jubel Beer	S31
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Maison Mirabeau	S1
Maule Brewing Co	CB3
Mergülo	C11
Miami Cocktail Company	S90
Natashkino Ltd.	C15
Nonna Tonda	S14
Olly's	S13
Patron	S8
People's Captain Limited	CB4
Pimm's and Prosecco Bar	S24
Pimm's and Prosecco Bar	S39
Pimm's and Prosecco Bar	S75
Pops	S57
Quatre Vin	C20
Riverford Organic Farmers	C25
Sapling Spirits	S4
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MENUS

WEEK 2 14 - 18 JULY

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ANGELINA

SIGNATURE DISHES

Lobster & Katsuobushi Donuts
Tonkatsu sauce and yuzu mayonnaise
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Mollusc, Mustard, Sesame, Sulphite £5

Sourdough Foccacia, Tuna Nduja & Nettle Tempura (DF)
Celery, Fish, Gluten, Soya, Sulphite £6

Tuna, Lardo & Moromi Miso Piadina
Tuna tartare, artisan moromi miso & Lardo di Collonato from the Apuan Alps
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Mollusc, Mustard, Sesame, Sulphite, Soya £7

EXCLUSIVE

Tortellini, Truffle & Seaweed
Truffle Tortellone in miso soup, decadent take on a traditional dish from the north of Italy
Egg, Gluten, Milk, Mustard, Sesame, Soya, Sulphite £9

BAR DOURO

SIGNATURE DISHES

Croquetes de Alheira (DF)
Smoked Portuguese sausage with lemon mayo
Gluten, Egg, Mustard, Sulphite £7

Grilled Sardines and Smoked Tomato on Sourdough (DF)
Gluten, Egg, Mustard, Sulphite, Fish £7

EXCLUSIVE

Roulote Bifana
Iconic Portuguese pork sandwich
Gluten, Egg, Mustard, Sulphite £8

BURGER & LOBSTER

SIGNATURE DISHES

Original Lobster & Prawn Roll Slider
Lemon mayo, chives & lemon, brioche bun
Crustaceans, Eggs, Soya, Milk, Mustard, Sulphur Dioxide, Gluten, Peanuts, Tree Nuts, Sesame £7

Lobster Burger Slider
Nebraskan beef patty topped with lobster meat, brie, truffle & tarragon mayo, fennel & Chinese cabbage, brioche bun
Crustaceans, Gluten, Milk, Sulphite, Crustaceans, Egg, Gluten, Milk, Sesame, Soya, Sulphite, Tree nuts £7

Lobster Croquettes
Four cheesy lobster croquettes served with chipotle mayo
Celery, Crustaceans, Egg, Fish, Gluten, Milk, Mustard, Soya, Sulphite £6

EXCLUSIVE

½ Lobster & Fries
Wild Atlantic lobster half grilled, classic lemon & garlic butter sauce
Crustaceans, Gluten, Milk, Sulphite, Soya £15

CASA CALAVERA

SIGNATURE DISHES

Fried Chicken Taco
Hot sauce mayo, kale slaw
Crustaceans, Egg, Fish, Gluten, Milk, Mollusc, Mustard, Sesame, Sulphite £7

Halloumi Taco (V)
Chipotle sauce, avocado, lime
Crustaceans, Egg, Fish, Gluten, Milk, Mollusc, Mustard, Sesame, Sulphite £7

Dessert Taco
Waffle taco shell, berries, mascarpone, caramel
Egg, Gluten, Milk, Tree nuts £5

EXCLUSIVE

Crispy Ahi Tuna Taco
Pickled cucumber, guacamole, blue corn tortilla
Served with 50ml Smoky Tommy's Margarita - Casamigos blanco tequila and mezcal, agave, lavender bitters
Crustaceans, Fish, Gluten, Mollusc, Sesame, Soya, Sulphite £8

DUMPLINGS' LEGEND

SIGNATURE DISHES

Dumplings x3 (Har Gau / Spinach & Prawn / Pok Choi Prawn)
Classic steamed dumplings, presented as a trio
Celery, Crustaceans, Gluten, Sesame, Soya £6

Spicy Wonton Prawn or Vegetarian Crystal Dumpling x3 (V)
Celery, Crustaceans, Gluten, Sesame, Soya £6

Roast Imperial Peking Duck Duo Pancake
Plum sauce
Gluten, Sesame, Soya £7

EXCLUSIVE

"Lobster Tail & Truffle" Dumpling x3
Celery, Crustaceans, Gluten, Sesame, Soya £14

EGGRUN

SIGNATURE DISHES

VeganRun (VG)
Vegan scrambled eggs, vegan cheddar cheese, caramelized onions, chives, chilli, spring onions, EggRun secret sauce, warm vegan brioche bun
Egg, Milk, Gluten, Mustard, Sesame, Soya, Sulphite, Tree nuts £6

EggRun
Scrambled eggs, caramelized onions, cheddar cheese, chives, EggRun secret sauce warm brioche bun
Option to add bacon strips £1
Egg, gluten, milk, mustard, sesame, soya, sulphite, tree nuts £6

Cup on the Run
Scrambled eggs, avocado chunks and feta cream
Option to add bacon bites £1
Egg, milk £5

EGGRUN continued

EXCLUSIVES

TruffleRun
Organic 100% beef patty, fried egg, black truffle shavings, lettuce, cheddar cheese, tomato & EggRun secret truffle sauce on warm flour bun
Egg, Gluten, Milk, Mustard, Sesame, Soya, Sulphite, Tree nuts £9

Savage Fries - LIMITED QUANTITIES!
Sweet potato fries, caramelized onions, gherkins, crispy onions, chives, EggRun secret sauce & melted cheddar cheese
Gluten, Milk, Sulphites, Sesame, Soya, Mustard £3

FELIX PROJECT X DINNER LADIES

SIGNATURE DISHES

Elote Corn Ribblets (V)
Corn riblets with smoked paprika & chilli mayo, parmesan, feta and lime
Egg, Milk, Mustard, Sulphite £6

Felix's Kitchen Lockdown Massaman Vegetable Curry (VG)
Sweet potato, butternut, aubergine & green bean Massaman curry with coconut rice & crunchy peanuts
Peanut £6

Summer Eton Mess (V)
Meringue, summer fruit, toasted oats, yoghurt, mint
Egg, Gluten, Milk £6

EXCLUSIVE

Ham Hock Scotch Egg
Smoked ham hock & pea Scotch egg, cucumber skin relish
Egg, Gluten, Mustard, Soya, Sulphite £8

FLESH & BUNS

SIGNATURE DISHES

BBQ Pork Rib
Grilled pig bone with sweet and spicy sauce & sesame seeds
Soya, Gluten, Sesame £7

Korean Wings
Chicken wings with spicy sour Korean sauce & sesame seeds
Soya, Gluten, Sesame £6

Smoked Brisket Bao Bun
Pickled chillies, carrots & chipotle miso BBQ sauce
Soya, Gluten, Fish, Egg £7

EXCLUSIVE

Tempura Black Cod Bao
Pickled carrots, green chilli mayonnaise
Soya, Gluten, Fish, Egg £10

FLOWER BURGER

SIGNATURE DISHES

Blonde Baby (VG)
Yellow mini bun, cannellini bean and basmati rice patty, tomato, lettuce, ketchup, Flower Mayo
Gluten, Sesame, Soy, Mustard, Celery £7

Purple Baby (VG)
Purple mini bun, cannellini bean and basmati rice patty, tomato, lettuce, Flower Cheddar, soybean sprouts, Magik sauce
Gluten, Soy, Mustard, Sulphite £7

Green Baby (VG)
Green mini bun, cannellini bean and basmati rice patty, tomato, lettuce, Flower Cheddar, oven-baked courgettes, Wild sauce
Gluten, Soy, Sesame, Mustard, Sulphite £7

EXCLUSIVE

Purple London (VG)
Purple mini bun, cannellini bean and basmati rice patty, tomato, lettuce, Flower Cheddar, soybean sprouts, Magik sauce, Patatas Buenas and Chocolate Salami
Gluten, Soy, Mustard, Sulphite, Milk £11

FREEZECAKES

SIGNATURE DISHES

Cherry Bakewell (V)
Frozen almond cheesecake with a cherry compote swirl, cherry bakewell chunks and fondant pockets
Egg, Gluten, Milk Small £5 / Large £7

Chocolate Orange Brownie (V)
Frozen orange cheesecake with a orange compote swirl, chocolate orange brownie chunks, chocolate orange ganache pockets and dark chocolate streusel
Egg, Gluten, Milk Small £5 / Large £7

Butterscotch and Caramel (V)
Frozen caramel cheescake with double chocolate biscuit, crunchy butterscotch nibs, butterscotch pockets and fudge pieces
Egg, Gluten, Milk Small £5 / Large £7

EXCLUSIVE

Biscoff (V)
Frozen biscoff cheescake with a biscoff spread swirl and biscoff biscuit chunks
Egg, Gluten, Milk Small £5 / Large £7

HOPPERS

SIGNATURE DISHES

Chettinad Chicken Bites (DF)
South Indian style fried chicken tossed with Chettinad spices and toasted coconut £6

Pulled Jackfruit Dosai (V)
Slow simmered raw jackfruit curry served on a Sri Lankan fermented lentil Dosai
Mustard £7

EXCLUSIVE

Lamb Shoulder Roti (V)
Our award winning braised lamb shoulder curry on a flaky roti, topped with crisps, herbs and pickles
Gluten, Milk, Mustard, Peanut, Sesame, Soya £12

MENUS CONTINUED OVERLEAF...

WEEK 2 14 - 18 JULY

MANTHAN

SIGNATURE DISHES

Ghati Prawn Masala
Sesame seed, peanut, pink prawns
Crustaceans, Lupin, Peanut, Sesame, Sulphite £7

Ram Laddoo (V)
Lentil fritters, radish, mint chutney
Milk, Sulphite £6

Tandoori Chicken Chop
Yoghurt, fenugreek, mustard, kachumber
Milk, Lupin, Mustard, Sulphite £6

EXCLUSIVE

Lamb Tawa Pulao
Basmati rice, raita, fried onion
Milk, Mustard £9

MOB KITCHEN

SIGNATURE DISHES

Cold Takeout Noodles (VG)
Fresh noodles with peanut butter dressing, sweet chilli, soy and lime
Peanut, Soya, Gluten £5

Harissa Courgette Grain Salad with Tahini Dressing (VG)
Creamy-spiced grain bowl filled with vegan goodness
Gluten, Sesame £5

Spicy Lamb Hummus Bowl (DF)
Crispy lamb served on creamy hummus with flatbread and a sprinkle of mint and pomegranate
Gluten, Sesame £7

EXCLUSIVE

Bombay Chicken Schnitzel Sandwich
Crispy Bombay Mix-Crusted Chicken Schnitzel served with Slaw, Curried Mango Mayo Coriander Chutney and Pickled Red Onions
Egg, Gluten, Mustard, Sesame, Nuts £8

NAPOLI GANG

SIGNATURE DISHES

Arancini al Tartufo (V)
Large fried risotto balls with truffle and mozzarella, downright dirty
Egg, Gluten, Milk £5

Pesto Fever Burrata (V)
Chubby basil pesto burrata on a colourful potato salad
Sesame, Milk, Mustard, Sulphites, Hazelnuts £5

"Hot in Here" Pizza
Nduja-San Marzano tomato sauce, Salame piccante, caramelised red onions and mozzarella
Gluten, Milk £6

EXCLUSIVES

Chocorgasmo Pizza
The ultimate decadent dessert with our homemade chocolate hazelnut spread
Hazelnut, Gluten, Milk, Soya £8

Lemon Pie XXL - LIMITED QUANTITIES!
Very tangy, crisp, stratospheric layer of meringue
Gluten, Eggs, Milk, Almonds £6

STICKY MANGO

SIGNATURE DISHES

Malaysian Chicken Curry Puffs
Coriander Yoghurt
Egg, Gluten, Milk £5

Tempura Soft Shell Crab Steam Bun
Asian Slaw, Sriracha Mayo
Crustaceans, Gluten, Egg, Milk, Mustard, Sesame, Sulphite £6

BBQ Indonesian Sea Bass (DF)
Wrapped in Banana Leaf, pickled vegetables
Fish, Tree nuts £7

EXCLUSIVES

Sweet Chilli and Miso Glazed Black Cod
Pickled Daikon, Cucumber and Black Sesame
Fish £12

FIRE PIT RESTAURANT

ARROS QD

SIGNATURE DISHES

Paella Valenciana (DF)
Traditional Valencian rice cooked in paella, cooked over wood fire
Celery £7

Basque Cod Black Ink Rice (DF)
Squid ink rice cooked in paella over wood fire
Fish, Mollusc, Crustaceans £7

Vegetable Rice (VG)
Vegetable rice cooked in paella over wood fire
Soya £7

EXCLUSIVE

Cornish Queen Scallop Rice (DF)
Seafood rice with Cornish produce, cooked in paella over wood fire
Fish, Mollusc, Crustaceans £12

(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE

THE DAILY SPECIAL BY JUST EAT

This summer, Just Eat are taking over The Daily Special, hosting 12 restaurants across the two weekends of Taste. Featuring a mixture of Taste favourites, exciting new restaurants and yet to be launched concepts.

BLONDIES KITCHEN

SIGNATURE DISHES

Choc Chip Cookie Dough N' Milk Shot
Raw edible milk choc chip cookie dough, shot of milk for pouring over
Gluten, Milk, Soya £5

Hot Choc Chip Cookie Dough N' Cereal Milk Ice Cream (V)
Choc Chip Cookie Dough, Milk Ice Cream, Crushed Frosties
Egg, Soya, Gluten, Milk £7

Hot Birthday Cake Batter Cookie Dough (V)
Vanilla Sprinkle Cookie Dough & Vanilla Ice Cream
Egg, Gluten, Milk, Soya £6

EXCLUSIVE

Banana Cream Pudding & Crushed Cookies (V)
Banana, Custard, Whipped Cream, Vanilla Sponge & Crushed Cookies
Egg, Gluten, Milk, Soya £8

HOOK

SIGNATURE DISHES

Classic Fish & Chips
Fresh haddock with seaweed salted chips, minty mushy peas and homemade tartar sauce
Fish, Molluscs, Crustaceans, Milk, Gluten, Eggs, Sulphite, Soya, Sesame, Celery, Mustard £7

Calamari Hot Rings
Fried baby squid with squid ink hot sauce
Fish, Molluscs, Crustaceans, Milk, Gluten, Eggs, Sulphite, Soya, Sesame, Celery, Mustard £5

Sesame Panko Prawns
Fried prawns with panko breadcrumbs sesame seeds and homemade chipotle mayo
Fish, Molluscs, Crustaceans, Milk, Gluten, Eggs, Sulphite, Soya, Sesame, Celery, Mustard £5

EXCLUSIVE

GUINNESS SEA BASS FISH
Seabass in Guinness and squid ink tempura with seaweed salted chips, minty mushy peas and oyster sorrel sauce
Fish, Molluscs, Crustaceans, Milk, Gluten, Eggs, Sulphite, Soya, Sesame, Celery, Mustard £10

JUICI JERK

SIGNATURE DISHES

Mac & Cheese Croquettes (V)
Our signature creamy mac & cheese, golden fried topped with parmesan cheese and truffle salt
Egg, Gluten, Milk, Soya, Celery, Mustard £7

Plantain Fries (VG)
Rosemary salt
Soya, Celery, Mustard £6

Boneless Chicken Thighs
Our signature 24 hour-marinated boneless jerk chicken thighs chargrilled for extra smokey notes
Gluten, Soya, Celery, Mustard £7

EXCLUSIVE

Garlic Butter Prawns
Our pan fried king prawns cooked in our homemade spicy garlic butter
Paired with 50ml Cut Rum x Juici Jerk Rum Punch
Crustaceans, Soya, Celery, Mustard £14

WEEK 2 14 - 18 JULY

THE DAILY SPECIAL BY JUST EAT continued

LA TUA PASTA

SIGNATURE DISHES

Tomato and Mozzarella Crocchette
Molten tomato & mozzarella Crocchette with rocket & finely grated Parmigiano-Reggiano
Gluten, Milk £7

Devonshire Crab Black Ravioli with Burrata
Delicately garnished with lemon butter & chili
Gluten, Egg, Crustaceans, Milk £7

Lemon Cassatelle with Honey and Pistachio
Gluten, Milk, Nuts £5

EXCLUSIVE

Giorgio Locatelli's Pea & Shallot Tortelloni
With vibrant peas coulis & earthy black truffle butter
Gluten, Egg, Milk £10

RAW - FISH & COCKTAILS

SIGNATURE DISHES

Prawns Bun
Iced Prawns with burrata, miso mayo, spicy tomatoes
Gluten, Crustaceans, Mustard, Eggs, Milk £5

Cuttlefish Tagliatella
Pappa al pomodoro San Marzano, taggiasca olives & wild garlic leaves
Mollusc, Garlic, Citrus £7

Seaweed Gnocchi
Broad beans, sea ragu
Mollusc, Gluten, Eggs, Fish £7

EXCLUSIVE

Miso Cornish Monkfish
Flamed monkfish with spicy miso & garden peas
Fish, Gluten £9

SANTO REMEDIO

SIGNATURE DISHES

Elote (V)
Grilled British Corn on the Cob, Chipotle Mayo, Pecorino, Chilli powder
Egg, Sulphite, Milk £5

Baja Style Fish Taco
Beer Battered Fish, Jalapeno Mayo, Pico de Gallo, Jalapeno Mayo
Egg, Fish, Mustard, Sulphite £6

Raw Tuna Tostada
Sashimi Style Tuna, Ancho & rbol Tamari, Sesame & Smashed Avocado
Egg, Fish, Sesame, Sulphite £7

EXCLUSIVE

Ox Cheek Suaredo with Grilled Chorizo Taco
Slow Cooked Ox Cheek, Grilled Chorizo, Cactus, Salsa Verde
Paired with 50ml Bee's Knees - (Cazcabel Tequila, Yucatan Honey & Tepache)
Sulphite £10

(V) VEGETARIAN | (VG) VEGAN | (DF) DAIRY FREE

THINGS TO DO

AND FEATURES TIMETABLES

ALL MASTERCLASS

FREE TO ATTEND!

FIRST COME, FIRST SERVED!

Swing by the ALL - Accor Live Limitless Masterclasses to pick up tips from artisan producers, try your hand shaking up a summer cocktail or sample regional cuisines.

WEEK 1							
Wednesday 7					18:00	19:00	20:15
Thursday 8					18:00	19:00	20:15
Friday 9	12:30	13:30	14:45		18:00	19:00	20:15
Saturday 10	12:30	13:30	14:45		18:00	19:00	20:15
Sunday 11	12:30	13:30	14:45	15:30			

WEEK 2							
Wednesday 14							
Thursday 15	12:30	13:30	14:45		18:00	19:00	20:15
Friday 16	12:30	13:30	14:45		18:00	19:00	20:15
Saturday 17	12:30	13:30	14:45		18:00	19:00	20:15
Sunday 18	12:30	13:30	14:45	15:30			

ASPALL PICNIC MEADOW

NOT BOOKED YOUR TICKET IN ADVANCE? NO DRAMAS, HEAD TO TASTEOFLONDON.COM AND BOOK ON THE SPOT

Unroll your blanket in the 'Suffolk' meadow and relax in the summer sunshine, as you drink up the sounds of the string quartet, serenading you with their spin on modern classics.

WEEK 1				
Wednesday 7	Thursday 8	Friday 9	Saturday 10	Sunday 11
12:00 - 16:00	12:00 - 16:00	12:00 - 16:00	12:00 - 16:00	12:00 - 17:00
	13:00 - 14:00	13:00 - 14:00	13:00 - 14:00	13:00 - 14:00
	15:00 - 16:00	15:00 - 16:00	15:00 - 16:00	15:00 - 16:00
17:30 - 21:30	17:30 - 21:30	17:30 - 21:30	17:30 - 21:30	17:30 - 21:30
18:00 - 19:00	18:00 - 19:00	18:00 - 19:00	18:00 - 19:00	
20:00 - 21:00	20:00 - 21:00	20:00 - 21:00	20:00 - 21:00	

WEEK 2				
Wednesday 14	Thursday 15	Friday 16	Saturday 17	Sunday 18
12:00 - 16:00	12:00 - 16:00	12:00 - 16:00	12:00 - 16:00	12:00 - 17:00
	13:00 - 14:00	13:00 - 14:00	13:00 - 14:00	13:00 - 14:00
	15:00 - 16:00	15:00 - 16:00	15:00 - 16:00	15:00 - 16:00
17:30 - 21:30	17:30 - 21:30	17:30 - 21:30	17:30 - 21:30	17:30 - 21:30
18:00 - 19:00	18:00 - 19:00	18:00 - 19:00	18:00 - 19:00	
20:00 - 21:00	20:00 - 21:00	20:00 - 21:00	20:00 - 21:00	

NEFF COOK & CONNECT

FREE TO ATTEND!

FIRST COME, FIRST SERVED!

NEFF are supporting the hospitality industry offering the stage to exciting independent restaurants, producers and emerging talent to showcase the next generation of culinary heroes. The area will provide underrepresented chefs with a platform to promote their story and host conversations about key issues within the culinary industry.

WEEK 1	Wednesday 7	Thursday 8	Friday 9	Saturday 10	Sunday 11
12:15 - 12:35		Sam Ashton-Booth	Kathryn Bricken - Doughlicious	Joe Woolf & Nick Sunshine - Tasty Mates	Savannah Roqaa - The Savvy Baker
12:45 - 13:15		Mairi Hilleary - Mergulo	Alex Webb	Tristan Thorndycraft - Otto Pasta	William Chilila - Stork Mayfair
13:30 - 14:00		Yuki Gomi - Yuki's Kitchen	Alex Webb	Joe Woolf & Nick Sunshine - Tasty Mates	William Chilila - Stork Mayfair
14:15 - 14:35		Sam Ashton-Booth	Kathryn Bricken - Doughlicious	Carl Anthony Brown - Crossip	Savannah Roqaa - The Savvy Baker
15:00 - 15:30		Yuki Gomi - Yuki's Kitchen	Alex Webb	Tristan Thorndycraft - Otto Pasta	William Chilila - Stork Mayfair
18:15 - 18:35	Nonna Tonda	George Blurton - Longshot Drinks	Carl Anthony Brown - Crossip	April Jackson - Three Little Birds	
18:45 - 19:15	Exose Grant - Exose at Home	Kathy Slack	Akwasi Mensa - Tatale	Abdul Yaseen - Barber's Bazaar	
19:30 - 20:00	Exose Grant - Exose at Home	Kathy Slack	Akwasi Mensa - Tatale	Abdul Yaseen - Barber's Bazaar	
20:15 - 20:35	Nonna Tonda	George Blurton - Longshot Drinks	Jim & Tonic	Jeany & Stephen Cronk - Mirabeau Wine	
20:45 - 21:15	Exose Grant - Exose at Home	Kathy Slack	Akwasi Mensa - Tatale	Abdul Yaseen - Barber's Bazaar	

WEEK 2	Wednesday 14	Thursday 15	Friday 16	Saturday 17	Sunday 18
12:15 - 12:35		Jonathan Hope - Kultured	Nadeem Lalani & Adam Grout - Wildpress	Savannah Roqaa - The Savvy Baker	Mairi Hilleary - Mergulo
12:45 - 13:15		William Chilila - Stork Mayfair	Steven Edwards - Bingham Riverhouse	Maggie Bolger - AT Feast	Jay Morjaria - Jae Restaurant
13:30 - 14:00		William Chilila - Stork Mayfair	Ivan Tisdall-Downes - Native	Maggie Bolger - AT Feast	Jay Morjaria - Jae Restaurant
14:15 - 14:35		Jonathan Hope - Kultured	Nadeem Lalani & Adam Grout - Wildpress	Savannah Roqaa - The Savvy Baker	Nadeem Lalani & Adam Grout - Wildpress
15:00 - 15:30		William Chilila - Stork Mayfair	Ryan Riley	Maggie Bolger - AT Feast	Jay Morjaria - Jae Restaurant
18:15 - 18:35	Camille Vidal	Rich Woods - Forage London	Nonna Tonda	Kathryn Bricken - Doughlicious	
18:45 - 19:15	Edson Diaz Fuentes - Santa Remedio	Simon Taylor - Surrey Hills Butchers	Kathy Slack	Denai Moore - Dee's Table	
19:30 - 20:00	Jeany & Stephen Cronk - Mirabeau Wine	Jim & Tonic	Kathy Slack	Denai Moore - Dee's Table	
20:15 - 20:35	Camille Vidal	Simon Taylor - Surrey Hills Butchers	Kathy Slack	Kathryn Bricken - Doughlicious	
20:45 - 21:15	Edson Diaz Fuentes - Santa Remedio	Rich Woods - Forage London	Nonna Tonda	Denai Moore - Dee's Table	

COOK SCHOOL

FREE TO ATTEND! **SNOOZE, YOU LOSE...**

WEEK 1	Wednesday 7	Thursday 8	Friday 9	Saturday 10	Sunday 11
12:00 - 16:00		Giz'n Green	Joseph Benjamin Cumberbatch	Bettina Campolucci Bordi	Ravinder Bhogal
16:00 - 17:30					
17:30 - 21:15	Thomas Straker	Giz'n Green	Mandy - Sambal Shiok	Bettina Campolucci Bordi	

WEEK 2	Wednesday 14	Thursday 15	Friday 16	Saturday 17	Sunday 18
12:00 - 16:00		Asma Khan	Max La Manna & Rachel Ama	Poppy O'Toole	Nokx - Rosewood
16:00 - 17:30					
17:30 - 21:15	Big Zuu	April Jackson	Max La Manna & Rachel Ama	April Jackson	

FIRE PIT

WEEK 1	Wednesday 7	Thursday 8	Friday 9	Saturday 10	Sunday 11
12:00 - 16:00		Ollie Templeton - Carousel	Food Slut	Tom Hunt	Roberta Hall - The Little Chartroom
16:00 - 17:30					
17:30 - 21:15	Original Flava	Karan Gokani	Food Slut	Tom Hunt	

WEEK 2	Wednesday 14	Thursday 15	Friday 16	Saturday 17	Sunday 18
12:00 - 16:00		Adam Purnell	Sabrina Gidda	Hot 4 U	Native
16:00 - 17:30					
17:30 - 21:15	William Chilila - Stork Mayfair	Adam Purnell	Elizabeth Haigh	Hot 4 U	

LAURENT-PERRIER PRÊT-À-PORTEA EXPERIENCE

NOT BOOKED YOUR TICKET IN ADVANCE? NO DRAMAS, HEAD TO TASTEOFLONDON.COM AND BOOK ON THE SPOT

Laurent-Perrier have teamed up with The Berkeley to bring us a champagne edition of its legendary fashion afternoon tea, Prêt-a-Portea, transforming catwalk styles into couture cakes, all paired with Laurent-Perrier's Cuvée Rosé.

WEEK 1 ONLY

Wednesday 7	Thursday 8	Friday 9	Saturday 10	Sunday 11
12:00 - 16:00	12:00 - 16:00	12:00 - 16:00	12:00 - 16:00	12:00 - 17:00
	12:20 - 12:50	12:20 - 12:50	12:20 - 12:50	12:20 - 12:50
	13:20 - 13:50	13:20 - 13:50	13:20 - 13:50	13:20 - 13:50
	14:20 - 14:50	14:20 - 14:50	14:20 - 14:50	14:20 - 14:50
	15:20 - 15:50	15:20 - 15:50	15:20 - 15:50	15:20 - 15:50
17:30 - 21:30	17:30 - 21:30	17:30 - 21:30	17:30 - 21:30	17:30 - 21:30
17:50 - 18:20	17:50 - 18:20	17:50 - 18:20	17:50 - 18:20	
18:50 - 19:20	18:50 - 19:20	18:50 - 19:20	18:50 - 19:20	
19:50 - 20:20	19:50 - 20:20	19:50 - 20:20	19:50 - 20:20	
20:50 - 21:20	20:50 - 21:20	20:50 - 21:20	20:50 - 21:20	

THANKS TO OUR SPONSORS

ACCOR LIVE LIMITLESS

Diners Club INTERNATIONAL

NEFF

JUST EAT

ASPALL

CHAMPAGNE Laurent-Perrier MAISON FONDÉE 1812

DēLonghi

TEQUILA PATRÓN

Lifebuoy

THE ROYAL PARKS

#TasteofLondon