



JUREMA

Welcome to

JUREMA

WINTER GARDEN

... a world of wonder, where we transcend the ordinary, providing you an unforgettable culinary experience. Savour a fusion of South American and European flavours. Let our unique ambiance transport you into the realm of the extraordinary, indulging your senses in a symphony of tastes and textures.

In Partnership with

Veuve Clicquot

Hennessy

MINUTY

JUREMA

LUNCH & DINNER
Sample Menu
Menu items are subject to change

OYSTERS

Lindisfarne (Northumberland Coast, England) • 6 per piece
Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 5
Padrón Peppers & Huancaína (V) • 8
Parmesan Tapioca (V) • 7
Choriqueso Empanadas & Salsa Pebre (2 pieces) • 13
Grilled Octopus Skewer, Mustard, Capers & Oregano (2 pieces) • 13
Grilled Prawns, Garlic, Ginger & Ají Amarillo (2 pieces) • 15
Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CRUDOS

Yellowtail & Ají Tiradito • 18
Sashimi of Yellowtail, Red Chilli, Sweet Potato Dressing, Green Herb & Yoghurt Dressing served with Plantain Chips

Sea Bass Crudo, Pear, Hazelnut & Soy • 17
Wild Sea Bass, Pear, White Soy with Onion Dressing, Radish & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19
Diced Seared Yorkshire Beef with Ají Pancha, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream, Puffed Buckwheat, served with Blue Corn Tostadas & Lime

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.*

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LUNCH & DINNER
Sample Menu
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LARGER PLATES

Smoked Ricotta Ravioli, Pumpkin & Truffle • 31
Ravioli filled with Ricotta Mustia, Delica Pumpkin Purée, Parmesan Cream & Spanish Winter Truffle

Josper-grilled Fosse Meadows Chicken Breast, Mushrooms, Garlic & Sherry Vinegar • 29
Josper-grilled Chicken Breast, Hen of the Woods, Shiitake & Oyster Mushrooms, Garlic & Sherry Vinegar

Daphne's Welsh Lamb with Adobo & Tropea Onion • 37
Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion

Grilled Halibut, Butter Beans, Chorizo & Cabbage • 33
Pan-roasted Halibut, Judión Butter Beans, Chorizo & Hispi Cabbage

Josper-grilled Sirloin & Chimichurri • 49
300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Chimichurri

VEGETABLES

Aubergine, Sesame & Soy (Ve) • 12
Burrata, Salsa Macha, Citrus & Pumpkin Seeds (V) • 15
Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess (V) • 11
Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13
Rosemary & Red Onion Hashed Potatoes (V) • 11

DESSERTS

Tres Leches Cake, White Chocolate & Clementine • 12
Vanilla Sponge soaked in Coconut Milk, Citrus Mousse & Mascarpone Cream

Smoked Dark Chocolate Mousse, Mango & Chilli • 13
Smoked 72% Peruvian Dark Chocolate, Mango Compote, Mango Chilli Sorbet & Cocoa Nibs

Corn Cake, Chamomile & Condensed Milk Ice Cream • 11
Peruvian Corn Cake, Chamomile Anglaise & Condensed Milk Ice Cream

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 18
Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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Veuve Clicquot

SET LUNCH

2 courses • £25 per person | 3 courses • £30 per person
including a Glass of Veuve Clicquot Champagne

OYSTERS & SOURDOUGH

Available as a supplement

Lindisfarne (Northumberland Coast, England) • £5 per piece
Wholemeal Sourdough, Salted Butter & Olive Oil (V) • £6

STARTER

Choose from

Burrata, Citrus & Salsa Macha (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Radicchios & Parmesan
Adobo Lamb Shoulder, Kales & Chickpeas
Smoked Ricotta Ravioli, Pumpkin & Truffle (V)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Tres Leches Cake, White Chocolate & Clementine
Smoked Dark Chocolate Mousse, Mango & Chilli

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WINTER COCKTAILS

Nightfall • 22

*Eminente Rum
Mozart White Chocolate Liqueur
Bailey's
Speculoos Syrup
Cinnamon Powder*

Starlight • 20

*Hennessy VS Cognac
Gentian Liqueur
Apple Juice
Lemon Juice
Cinnamon Syrup*

Aura • 22

*Belvedere Vodka
Plum Sake
Pomegranate Juice
Apple Juice
Rosemary-Ginger Syrup*

Schisandra • 20

*Schisandra-infused Hennessy VS Cognac
Pineapple
Lemon Thyme
Ginger Juice
Jalapeños
Vanilla Cordial
Yuzu Sake
Lemon Juice*

Veuve Clicquot

Hennessy

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WINTER SPECIALS

Belvedere 10 Martini • 29

*Belvedere 10 Vodka
Dolin Dry Vermouth de Chambéry*

Hennessy XO Sazerac • 29

*Hennessy XO
WhistlePig Rye Whiskey
Sugar Syrup
Dashes of Peychaud's Bitters*

WINTER SPECIALS

Rosé Mulled Wine • 15

*Minuty Prestige Rosé
Cinnamon
Cloves
Star Anise
Orange
Allspice Berries
Crème de Cassis
Black Pepper*

Hot Toddy • 15

*Hennessy VS Cognac
Lemon
Honey
Cloves
Cinnamon
Aromatic Bitters*

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CHAMPAGNE & SPARKLING WINES

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125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
2015 Veuve Clicquot La Grande Dame	45/260
NV Ruinart Blanc de Blancs	190
NV Ruinart Rosé	200
NV Veuve Clicquot Yellow Label Magnum	350

ROSÉ

125 ml/bottle

Minuty Prestige, Côtes de Provence Rose, France	13.5/65
Château Minuty Rose et Or, Côtes de Provence, France	16.5/80
Château Minuty 281, Côtes de Provence, France	32/165

PRESTIGE CHAMPAGNE

by the bottle

NV Krug Grande Cuvée	650
Dom Pérignon Blanc	700
2012 Dom Pérignon P2 Blanc	850

WINE LIST

WHITE

175 ml/bottle

Terrazas de los Andes, Chardonnay, Mendoza Argentina	13/56
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RED

Terrazas de los Andes, Cabernet Sauvignon, Mendoza, Argentina	13/56
Terrazas de los Andes, Malbec, Mendoza, Argentina	13/56
Terrazas de los Andes, Grand Malbec, Mendoza, Argentina	26/112

Veuve Clicquot

Hennessy

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*All wines and vintages are subject of availability and change.
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If you get lost, follow us.

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