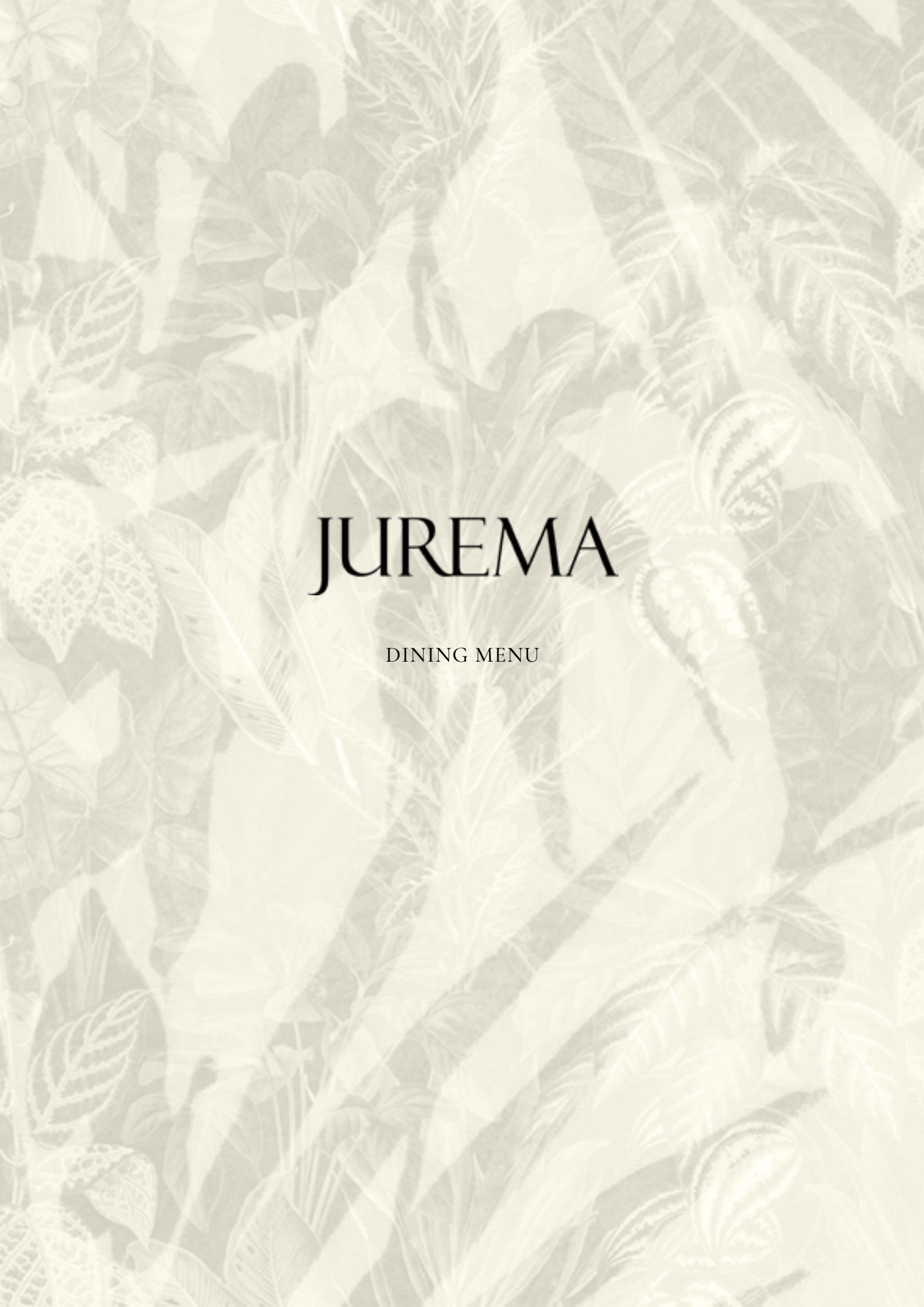


The background of the entire page is a dense, monochromatic illustration of various tropical plants and leaves in shades of green and yellow. The foliage is layered, creating a sense of depth and texture. The leaves vary in shape, including broad, heart-shaped leaves and more delicate, feathery fronds.

JUREMA

DINING MENU

JUREMA

LUNCH & DINNER

OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece

Jérôme Miet Special (Normandy, France) • 6 per piece

Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime

SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6

Padrón Peppers & Huancaína (V) • 8

Parmesan Tapioca (V) • 7

Choriqueso Empanadas & Chimichurri (2 pieces) • 11

Grilled Octopus Skewer, Mustard, Capers & Oregano (1 piece) • 8

Grilled Prawn Skewers, Salsa Macha & Lime (2 pieces) • 13

Portland Crab, Brioche, Chipotle & Sturia Oscietra Caviar • 19

Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

CEVICHES / CRUDOS

Yellowtail & Ají Tiradito • 18

Sashimi of Yellowtail, Red Chilli, Sweet Potato Dressing, Green Herb Yoghurt & Plantain Chips

Sea Bass Ceviche, Tepache & Mango • 17

Wild Seabass, Ají Amarillo, Pineapple Leche de Tigre, Washed Onion, Mango, Coriander & Bronze Fennel

Beef Tartare, Chilli & Cashew Cream • 19

Diced Seared Beef Fillet 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.*

JUREMA

LUNCH & DINNER

LARGER PLATES

Smoked Ricotta Ravioli, Asparagus, Morels & Wild Garlic • 29

Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle

Grilled Fosse Meadows Chicken Breast, Sweetcorn, Garlic & Sherry Vinegar • 27

Josper Grilled Chicken Breast, Garlic, Sherry Vinegar, Grilled Sweetcorn & Parmesan Polenta

Daphne's Welsh Lamb with Adobo & Tropea Onion • 35

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

Grilled Turbot, Peas, Courgettes & Ají Amarillo Butter • 33

Pan-roasted Turbot, New Season's Peas, Courgettes with Ají Amarillo & Pineapple Butter

Josper Grilled Sirloin & Pebre Salsa • 49

300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa

VEGETABLES

Smoked Quinoa, Tomato, Feta, Chilli & Cumin • 13

Aubergine, Sesame & Soy (Ve) • 12

Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V) • 15

Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11

Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13

Rosemary & Red Onion Hashed Potatoes • 11

DESSERTS

White Chocolate Alfajore, Guava & Dulce de Leche • 6 per piece

Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Guava Jam, dipped in Single Variety White XOCO Chocolate

Strawberry & Blood Orange Cheesecake • 12

Goat Cheese Mousse Piped on a Crushed Buckwheat Biscuit Base with Strawberry Compote, Fresh Strawberries & Blood Orange Confit

Mezcal & Chocolate Royal, Coconut & Salted Caramel Ice Cream • 13

Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Coconut & Salted Caramel Ice Cream, Candied Coconut, Ojo de Dios ODD Café & Coffee Jelly

Sorrel Sorbet, Raspberry & Mezcal Granita • 11

Sorrel Sorbet, Raspberry, Hibiscus Mezcal Granita, Fresh Raspberries & Spice Syrup

Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17

Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans

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JUREMA

VEUVE CLICQUOT SET LUNCH

Thursday - Friday

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

OYSTERS & SOURDOUGH

Available as a supplement

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

STARTER

Choose from

Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V)
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing
Ibérico Chorizo & Pan con Tomate

MAIN

Choose from

Butter Milk Fried Chicken, Bitter Leaves & Parmesan
Adobo Lamb Shoulder, Kales & Chickpeas
Bomba Rice, Roasted Roscoff Onion & Artichokes (Ve)

SIDES • £7

House Fries & Chipotle Aioli
Green Salad dressed with Guacatillo

DESSERT

Choose from

Islands Chocolate Royal, Salted Caramel & Coconut Ice Cream
Strawberry & Blood Orange Cheesecake
Mezcal Granita & Coconut Sorbet (Ve)

*Offer is valid on the set menu items specified and cannot be used in conjunction with any other offer/discount.
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JUREMA

MANDRAKE CLASSIC COCKTAILS • £20

Mangosteen

Mangosteen-Infused Patrón Silver Tequila
Lime Juice
Chipotle Agave
Jalapeño Vinegar
Grapefruit Soda

Flores Sana

Tonka Beans-Infused Grey Goose Vodka
Orange Liqueur
Passion Fruit Puree
Sugar Syrup
Lime Juice

Sea Of Light

Cardamom-Infused Patrón Reposado
Orange Liqueur
Clarified Orange
Sour Mix
Agave Water

Tears Of God

Vanilla-Infused Belvedere Vodka
Clarified Passion Fruit
Vanilla Syrup
Veuve Clicquot Champagne
Passion Fruit Pearls

Jukai

Goji Berries - Infused Bombay Sapphire Gin
Green Tea & Hibiscus Liqueur
Raspberries, Strawberries, Lemon, Thyme,
Rose, Tea Syrup
Lemon Juice

Bird Of Paradise

Bacardí Carta Blanca Rum
Bacardí Ocho Rum
Cachaça
Homemade Cashew Coconut Cinnamon Syrup
Puerto Rican Coconut Cream
Bergamot Juice
Lime Juice

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JUREMA

SIGNATURE COCKTAILS • £20

Blood Moon

Chorizo Fat Washed Ojo De Dios Mezcal
Chilli Infused Aperol
Beirao Liqueur
Blood Orange Cordial
Chipotle Liqueur
Lime Juice

Aetheria

Butterfly Pea Flowers infused with Grey Goose Vodka
St Germain Liqueur
Bergamot Liqueur
Pineapple
Coconut
Jasmine
Sour Mix

Amber

Black Cardamon Infused Bacardi Carta Blanca
Mozart Chocolate Liqueur
Gentian Liqueur
Lemon Juice
Cinnamon
Ginger
Mayple Syrup
Ginger Ale

Hydra

Bombay Citron Papa Salt Gin
Everleaf Marine
Blue Spiruline
Lemon Thyme & Kaffir Leaves
Vanilla & Rosemary
Veuve Clicquot Champagne

Quinta Essentia

Anima Mundi Dream Tea infused Patron Silver Tequila
Coconut Liqueur
Kumquat Liqueur
Raspberry & Strawberry Syrup
Lime Juice
Orange Bitter

Kalamansi

Anima Mundi Calm & Restore Tea infused -
Bombay Sapphire Gin
Elderflower Liqueur
Kalamansi Juice
Camomile Syrup

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JUREMA

CHAMPAGNE & SPARKLING WINES

CHAMPAGNE & SPARKLING WINES

125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
NV Bruno Pallaird Rose	39/185
NV Taittinger Brut Réserve	165
NV Ruinart Blanc de Blancs	190
Petite Porte Noire Grand Cru Blanc de Blancs	190
NV Ruinart Rosé	200
NV Billecart-Salmon Brut Rosé	200
2009 Billecart-Salmon Brut Vintage	220
Porte Noire Grand Cru Blanc de Blancs Vintage 2013	330
NV Veuve Clicquot Yellow Label Magnum	350
NV Veuve Clicquot La Grande Dame	490

PRESTIGE CHAMPAGNE

by the bottle

NV Krug Grande Cuvée	650
2002 R.D. Bollinger Extra Brut	650
2012 Dom Pérignon Brut	700
Dom Pérignon P2	850

NON-ALCOHOLIC

125 ml/bottle

French Bloom Le Blanc Organic	15/85
French Bloom Le Rosé Organic	16/90

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JUREMA

WINE LIST

WHITE

175 ml/bottle

Grillo, Fondo Antico - Italy (Sicily)	9.5/42
Picpoul de Pinet, Mas de Daumas Gassac - France (Languedoc-Roussillon)	11/49
Sauvignon Blanc, Caythorpe - New Zeland (Marlborough)	12.5/56
Gruner Veltliner, Stefan Pratsch - Austria (Weinviertel)	13.50/64
Pinot Grigio, Channing Daughters - USA (Long Island, New York)	14.5/69
Albarino, Bodegas Chaves - Spain (Galicia)	16.5/74
Semillon & Sauvignon Blanc, Château Suduiraut - France (Bordeaux)	17.5/83
Chardonnay, Presquile - USA (Santa Barbara)	19/93
Etna Bianco, Fondo Antico - Italy (Sicily)	21/104
Chablis, Georges Deschamps - France (Chablis)	24/119
Riesling, Justin Boxler - France (Alsace)	26/124

ROSÉ

Minuty Prestige, Côtes de Provence Rosé, France	13.5/59
Château Minuty Rosé et Or, Côtes de Provence, France	16.5/79
Château d'Eclans Rock Angel, Côtes de Provence, France	29/125
Château Minuty 281, Côtes de Provence, France	35/144

RED

Grenacha, Carlos Sanchez - Spain (La Mancha)	9.5/42
Nero d'avola, Fondo Antico - Italy (Sicily)	11/49
Bordeaux Superior, Grand Fracais - France (Bordeaux)	12.5/54
Pinot Noir, Antonie de la Frange - France (Loire)	13.5/63
Freshco, Howard's Folly - Portugal (Alentejo)	15/69
Dolcetto, Le Strette - Italy (Piedmont)	16/74
Rasteau, Famille Perrin - France (Rhône)	17/83
Rioja, Panoramico - Spain (Rioja)	19/96
Chianti, Castello di Ama - Italy (Tuscany)	21/104
Bourgogne Rouge, Numa Cornut - France (Burgundy)	26/119
Nebbiolo, Clendenen - USA (Santa Barbara)	29/124

SWEET

70ml/375 ml

Muscat Beaumes de Venise, Famille Perrin - France (Rhône)	2.5/54
Riesling Late Harvest, HJ Wiemer - USA (Finger Lakes, New York)	19.5/76
Sauternes, Château Suduiraut - France (Bordeaux)	23/93
Tokaji Szamorodni, Kikelet - Hungary (Tokaji)	28/104

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JUREMA

WINE LIST

WHITE

by the bottle

2022	Vette di San Leonardo Sauvignon Blanc, Tenuta San Leonardo, Trentino, Italy	65
2022	Sancerre Prestige, Domaine de la Gemière, Loire Valley, France	82
2020	Mandolás Dry Furmint, Oremus, Tokaj, Hungary	82
2022	Bramito Chardonnay, Castello della Sala, Antinori, Umbria, Italy	85
2020	Clos Stegasta Assyrtiko, T-Oinos, Greece	110
2017	Château Lespault-Martillac Blanc, Pessac-Léognan, Bordeaux, France	128
2022	Châteauneuf-du-Pape Blanc, Domaine de Beaulieu, Rhône Valley, France	156
2019	Condrieu L'Octroi, Domaine Pierre Gaillard, Rhône Valley, France	170
2018	Puligny-Montrachet, Domaine de la Choupette, Burgundy, France	215
2018	Chassagne-Montrachet, Domaine Fernand & Laurent Pillot, Burgundy, France	225
2019	Hermitage Blanc les Miaux, Ferraton Père & Fils, Rhône Valley, France	225
2020	Meursault Les Grands Charrons, Domaine Michel Bouzereau, Burgundy, France	230

RED

2020	Corralillo Carmenère, Matetic, Colchagua Valley, Rapel, Chile	65
2019	Terre di San Leonardo, Tenuta San Leonardo, Trentino, Italy	75
2019	Barda Pinot Noir, Chacra, Patagonia, Argentina	91
2021	Il Bruciato, Tenuta Guado al Tasso, Tuscany, Italy	115
2018	Chorey-lès-Beaune, Domaine Tollot-Beaut, Burgundy, France	135
2015	Riserva Costasera Amarone della Valpolicella Classico, Masi, Veneto, Italy	145
2018	Brunello di Montalcino, Padelletti, Tuscany, Italy	195
2015	Château Batailley, Pauillac, Bordeaux, France	275
2015	Château Fleur Cardinale, Saint-Emilion, Grand Cru, France	290
2017	Barolo Bussia, Prunotto, Piedmont, Italy	300
2018	Sassicaia, Tenuta San Guido, Tuscany, Italy	850

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