



Caffé Concerto



Dolce Vita

WWW.CAFFECONCERTO.CO.UK

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.

Follow us





ALL DAY ENERGISER



SALMON & AVOCADO TARTINE



SHAKSHUKA

Brunch



All Day Energiser (769 cal) 18.95

On Rye Bread (two options included):

- Beetroot houmous, sliced avocado, and diced cherry tomatoes.
- Peanut butter and sliced banana, topped with raspberries and drizzled with golden syrup.

Salmon & Avocado Tartine (613 cal) 23.95

Scottish smoked salmon, soft cream cheese & capers on toasted rye bread. Sliced avocado, diced tomatoes & beetroot houmous on toasted rye bread.

add a poached egg +1.95

Shakshuka



TRADITIONAL SHAKSHUKA (689 cal) 19.95

Confit bell peppers in olive oil, spicy cumin tomato sauce, red onion, sliced tomatoes, topped with two fried eggs, chives, coriander, mint, basil & served with warm bread

Omelette (Served with French fries)



CHEESE & TOMATO (612 cal) 19.95



SPINACH, MUSHROOM & CHEESE (622 cal) 21.95

HAM & CHEESE (663 cal) 21.95



Oven Baked Camembert 14.95

ADD A GLASS OF WINE (RED OR WHITE)
FOR AN EXTRA 5.95

Slow baked Camembert infused with fresh garlic, rosemary, drizzled with honey and truffle oil. Served with a side of sweet onion chutney, sweet grapes, figs and a selection of Italian breads for dipping (1064 cal)



Antipasto Misto

To share (1255 cal) 34.95 | For one (770 cal) 21.95

Carefully selected parma ham from Emilia-Romagna, salami, honey roasted ham, smoked gorgonzola, buffalo mozzarella, sun-dried tomato, fig, artichoke & mixed olives on a bed of rocket leaves, served with ciabatta bread



Tartine Selection

To share (1893 cal) 29.95 | For one (987 cal) 19.95

Served with French fries & aioli sauce
Creamy goat's cheese & caramelised onions; Parma ham & cheddar; Crushed avocado & diced tomatoes; Scottish smoked salmon, capers & cream cheese





Aperitifs *The perfect start to an Italian experience*

PROSECCO 10.95 | APEROL SPRITZ 14.95 | CAMPARI (with Prosecco) 14.95

VIRGIN MOJITO (non-alcoholic) 11.95 | CAMPARI PARTY (Jug with 5 glasses) 48.95

Bread & Nibbles

ITALIAN BREAD BASKET (498 cal) 7.95 **NEW**

Focaccia, rye bread, ciabatta, grissini, olive tapenade, ricotta cheese & olive oil

MIXED MARINATED OLIVES (512 cal) 8.95

ITALIAN FLATBREAD 12.95

Choose from:

- Roasted garlic & rosemary (763 cal)
- Pomodoro with basil pesto (777 cal)
- Caramelised onion topped with gorgonzola dolce & rocket (1049 cal)



ITALIAN FLATBREAD

Starters

BRUSCHETTA (197 cal) 9.95

Ciabatta topped with diced heritage tomatoes & cherry tomato, garlic, parmesan shavings, chilli, a splash of lemon juice, and drizzled with olive oil

- ADD HALLOUMI (277 cal) +4
- ADD BUFFALO MOZZARELLA (285 cal) +5

CAPRESE (372 cal) 13.95

Mozzarella di bufala, tomatoes, olive oil, sea salt, balsamic glaze & focaccia

TRUFFLE WILD MUSHROOM

ARANCINI 13.95

A wild mushroom fricassee with truffle oil, risotto, parmesan & gruyere cheese, panko breadcrumbs, chicory, aioli sauce & truffle infused cream of porcini (789 cal)

CALAMARI WITH MINI

SEAFOOD SOUP (779 cal) 14.95 **NEW**

Crispy squid, king prawns & mini seafood soup with Concerto signature fish bisque served with focaccia, aioli & courgette & carrot ribbon

PARMA HAM & MELON (260 cal) 10.95 **NEW**

Parma ham, melon, figs, chives & drizzle of olive oil

MOZZARELLA STICKS

Large (671 cal) 11.95 | Small (379 cal) 8.95

With rocket & concerto sauce

FRIED CALAMARI

Large (516 cal) 23.95 | Small (262 cal) 14.95

Breaded calamari rings, courgette & carrot ribbon with aioli sauce & lemon

FRIED KING PRAWNS

Large (274 cal) 23.95 | Small (185 cal) 14.95

Fried king prawns, courgette & carrot ribbon with sweet chilli & lemon



BUFFALO MOZZARELLA BRUSCHETTA



WILD MUSHROOM ARANCINI



PARMA HAM & MELON

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

NOURISH
YOUR WAY



HAM & CHEESE CIABATTA



CLASSIC EGG MAYO & CHEESE



GOAT'S CHEESE FOCACCIA

SHARING
IS CARING



Concerto Misto Tower NEW

To share (2440 cal) 38.95

For one (1424 cal) 21.95

Fried breaded king prawns, fried calamari rings;
Arancini ball, mozzarella stick; Courgette & carrots ribbons,
roasted garlic & rosemary flatbread, served with lemon, sweet
chilli sauce & aioli sauce.

Artisan Sandwiches

WITH FRENCH FRIES & BABY GEM

Toasted Ciabatta

HAM & CHEESE (1121 cal) 18.95

With tomato, cheddar, rocket leaves & olive oil

MOZZARELLA & TOMATO (1328 cal) 19.95

With sun-dried tomato, basil, pesto & olive oil

CHICKEN PESTO & ARTICHOKE (1428 cal) 20.95

With mayo, pesto, spinach leaves & sun-dried tomato

CORONATION CHICKEN (1183 cal) 20.95

Chicken in a creamy curry sauce with raisins, tomato & rocket leaves

PARMA HAM & MOZZARELLA (1208 cal) 20.95

With sun-dried tomato, rocket leaves & olive oil

OPEN SMOKED SALMON (1119 cal) 21.95

With soft cheese, fresh dill & capers

MINUTE STEAK (1420 cal) 23.95 NEW

With caramelised onions, melted American cheese, tomato, chicory & baby gem

Toasted Club Sandwiches

CLASSIC EGG MAYO & CHEESE (1336 cal) 18.95

ORIGINAL EGG MAYO & BACON (1164 cal) 18.95

B.L.T. (1276 cal) 19.95

Crispy bacon, lettuce, tomato & mayo

CHICKEN MAYO, AVOCADO & LETTUCE (1285 cal) 20.95

Toasted Focaccia

GOAT'S CHEESE FOCACCIA (1078 cal) 20.95 NEW

With aubergine, roasted pepper, courgette & pesto

GRILLED HALLOUMI (1051 cal) 23.95

With crushed avocado, olive tapenade, roasted red pepper & tomato

CHICKEN ESCALOPE (1188 cal) 23.95

With vine tomatoes, rocket, pickles & concerto sauce

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





TRICOLORE SALAD



SALMON NIÇOISE



QUINOA SALAD

Wholesome Greens

FRESH, NOURISHING INGREDIENTS CRAFTED TO ENERGISE YOUR DAY

 **TRICOLORE CONCERTO SALAD** 22.95
Buffalo mozzarella, vine tomatoes, half avocado, fresh basil, rocket leaves, beetroot, figs, peach, served with focaccia, balsamic dressing & olive oil (660 cal)

 **GOAT'S CHEESE SALAD** (933 cal) 22.95
Grilled goat's cheese on a bed of dressed rocket, figs, peach, artichoke, chicory, grilled vegetables, beetroot, pesto, focaccia & a balsamic dressing

 **QUINOA TABBOULEH WITH GRILLED HALLOUMI** (822 cal) 23.95
Quinoa, chopped parsley, mint, onion, diced tomatoes, beetroot, chicory, walnuts, pomegranate & lemon dressing

 **GRILLED BEEF SALAD** (675 cal) 25.95 **NEW**
Sliced grilled steak, rocket, cherry tomatoes, avocado slices, toasted pine nuts, pumpkin seeds, pomegranate & balsamic dressing

CLASSIC CAESAR SALAD
Crispy cos lettuce, parmesan shavings, croutons & a classic Caesar dressing
 - **WITH GRILLED CHICKEN** (925 cal) 23.95
 - **WITH CHICKEN ESCALOPE** (1024 cal) 23.95
- **WITH KING PRAWNS** (656 cal) 25.95
- **WITH GRILLED SALMON** (936 cal) 25.95

SALMON NIÇOISE (791 cal) 25.95
Grilled salmon fillet, mixed leaf salad, fresh green beans, boiled egg, baby potatoes, olives, tomatoes & extra virgin olive oil



SUPERFOOD SALAD

Vegan Salad

 **SUPERFOOD SALAD** (259 cal) 23.95 **NEW**
Lentils, carrots, broccoli, chickpea, avocado, baby spinach, pomegranate, peach, asparagus, cherry tomatoes & raspberry dressing

 **FRITTELLE SALAD** (604 cal) 23.95
Sweet potato and lentil in a wholesome, flaky frittelle patty, served with rocket, avocado, cherry tomatoes, focaccia, olive oil, sprinkled with pomegranate & rose harissa

 **QUINOA TABBOULEH WITH FRITTELLE** (584 cal) 23.95
Quinoa, chopped parsley, mint, red onion, diced tomatoes, beetroot, chicory, figs, walnuts, pomegranate, lemon dressing, balsamic dressing & olive oil

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

A TASTE
OF
VENICE

Cicchetti Tower

BEST FOR SHARING 69.95

CHOOSE 1 SEAFOOD, 1 MEAT
& 1 VEGETARIAN DISH FROM
OUR SELECTION OF PASTAS,
RISOTTOS & GNOCCHI.
VEGETARIAN AND VEGAN
OPTIONS AVAILABLE.

*In Italy, it is traditional for Italians to share
cicchetti plates; small plates of food served in
"bacari" bars.*

ADD A GLASS OF WINE OF
MERLOT OR PINOT GRIGIO 7.95



Pasta & Risotto



SPAGHETTI ALLA NAPOLETANA 16.95

With tomato sauce, cherry tomato & buffalo mozzarella (846 cal)

SPAGHETTI AL PESTO (1493 cal) 24.95

Spaghetti with our homemade pesto, touch of cream, crushed pine nuts, mushroom, sun-dried tomato, spinach & parmesan
Add chicken for + 4.95

SPAGHETTI ALLA CARBONARA 25.95

Smoked pancetta, parmesan, parsley & egg yolk with cream (1648 cal)

SPAGHETTI BOLOGNESE (890 cal) 24.95

Traditional minced beef ragu

SPAGHETTI SMOKED SALMON 29.95

With broccoli, cream, capers & dill (1529 cal)

SPAGHETTI KING PRAWNS (704 cal) 29.95

With tiger king prawns, chilli, garlic, cherry tomatoes, fresh parsley & a shellfish bisque

SPAGHETTI CLAMS (890 cal) 29.95

Cooked with cherry tomatoes, garlic, chilli, capers, stock & parsley

SPAGHETTI PESCATORE (931 cal) 31.95

Mix seafood with tiger king prawns, fresh parsley, chilli, garlic & cherry tomatoes in shellfish bisque



GNOCCHI SORRENTINA (552 cal) 17.95

With tomato sauce & buffalo mozzarella

PISTACHIO GNOCCHI (1223 cal) 24.95

With pistachio, spinach, pesto & a touch of cream

GNOCCHI FOUR CHEESE & TRUFFLE OIL (1432 cal) 25.95



RAVIOLI SPINACH & RICOTTA 22.95

Choose your sauce: Pomodoro, rosé sauce or cream sauce (1295 cal)

RIGATONI ARRABBIATA (852 cal) 17.95

With spicy tomato sauce & buffalo mozzarella

RIGATONI MUSHROOM TRUFFLE FONDUE (1469 cal) 24.95

With mixed wild mushrooms in a rich truffle cream sauce

RIGATONI SICILIANA (968 cal) 24.95

Sun-dried tomato, olives, spinach, aubergine, artichoke, chilli, garlic & buffalo mozzarella with tomato sauce

RIGATONI CONCERTO (1278 cal) 25.95

Chicken, mushroom & cherry tomatoes

Choose your sauce: Rosé sauce, cream sauce or pomodoro



RISOTTO WILD MUSHROOM & PARMESAN (678 cal) 17.95

Sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO CHICKEN & WILD MUSHROOM (998 cal) 25.95

Grilled chicken, sautéed mixed wild mushrooms finished with parmesan & a hint of truffle

RISOTTO KING PRAWNS (691 cal) 29.95

Shell-off tiger king prawns in creamy risotto, chilli, garlic, cherry tomatoes & a shellfish bisque

SAFFRON RISOTTO SEAFOOD 29.95

Mix seafood with tiger king prawns, fish sauce, fresh basil, chilli, garlic & cherry tomatoes (796 cal)

Vegan Pasta & Risotto

CHICKPEA & TOMATO RISOTTO 24.95

With tomato sauce, mixed peppers, chickpeas, broad beans, sun-dried tomatoes, figs & fried capers (805 cal)

BROCCOLI & SPINACH SPAGHETTI 25.95

Red chillies, broccoli, cherry tomato, sun-dried tomato, tomato sauce, broad beans & fried capers (681 cal)

RIGATONI WILD MUSHROOM 25.95

With spinach, sun-dried tomato, pesto, crushed pine nuts & vegan cream (896 cal)

VEGAN PESTO SPAGHETTI 25.95

Spaghetti with our homemade vegan pesto. Pine nuts, basil, mushroom, cherry tomato, spinach & vegan parmesan (1001 cal)

* For Gluten Free dishes please ask the waiter (the pasta will be replaced with gluten-free Penne)

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

SHARING
IS CARING

Pizza Tower

NEW

BEST FOR SHARING 62.95

CHOOSE ANY THREE
FLAVOURS FROM OUR RUSTIC
ARTISAN PIZZAS AND SHARE
THE MOMENTS TOGETHER.

PERFECT FOR INDULGING,
MIXING, AND MATCHING
YOUR FAVOURITES.





Rustic Artisan Pizza

Savoury

 **MARGHERITA** (1264 cal) 15.95
Mozzarella, tomatoes & fresh basil

 **WILD MUSHROOM** (1360 cal) 19.95
Mozzarella, mushrooms, tomatoes, truffle oil & olives

 **VEGETARIAN** (1234 cal) 19.95
Mushrooms, aubergine, artichoke, red peppers, mozzarella, tomatoes, red onion, olives & sun-dried tomatoes

 **GOAT CHEESE** (1234 cal) 20.95
Mozzarella, tomatoes, caramelised onion, rocket & figs

 **QUATTRO FORMAGGI** (1476 cal) 21.95
Mozzarella, gorgonzola, goat cheese & cheddar cheese

CALZONE (1203 cal) 21.95

Mozzarella, tomatoes, prosciutto cotto ham, roasted red peppers & mushrooms

SALAMI PIZZA (1329 cal) 21.95
Chilli, mozzarella, tomatoes & salami



CONTADINA (1299 cal) 21.95

Mozzarella, tomatoes, roasted chicken, pepper & aubergine

PARMA HAM & ROCKET (1292 cal) 21.95
Parma ham, rocket leaves, mozzarella, figs & cherry tomatoes

CAPRICCIOSA (1362 cal) 21.95
Mozzarella, tomatoes, olives, prosciutto cotto ham & mushrooms

Sweet

 **NUTELLA & BANANA** (1360 cal) 16.95 **NEW**

 **KUNAFI DUBAI CHOCOLATE** (1510 cal) 19.95 **NEW**



A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

SHARING
IS CARING



Fritto Misto Platter

To share (1884 cal) **41.95** | For one (1884 cal) **29.95**

Breaded calamari rings, breaded king prawns, cod fillets, courgette & carrots ribbons, aioli & sweet chilli dip

Burgers

WITH FRENCH FRIES



VEGAN BURGER (705 cal) 22.95

A sweet potato & lentil frittelle, lettuce, tomatoes, rose harissa & avocado spread



CHICKEN BURGER (1275 cal) 22.95

Chargrilled chicken breast, halloumi, baby gem, tomato & concerto sauce



CONCERTO BEEF BURGER (1565 cal) 24.95

100% 8oz beef, baby gem, tomatoes, American cheese, red onions, pickles & concerto sauce

Extra toppings:

- FRIED EGGS (75 cal) +2
- CARAMELISED ONION (65 cal) +2
- GRILLED HALLOUMI (346 cal) +4



- FRITTELLI (117 cal) +4

- GRILLED CHICKEN (182 cal) +6
- BEEF BURGER (561 cal) +6.5

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





CONCERTO CHICKEN ESCALOPE



LEMON & HERBS CHICKEN



GRILLED CHICKEN BREAST

Main Course



CONCERTO CHICKEN ESCALOPE 27.95

Crispy chicken escalope on a bed of spaghetti Napoletana, rocket, topped with parmesan shavings

(1406 cal) **NEW**



LEMON & HERBS GRILLED CHICKEN 27.95

With broccoli, artichoke, cherry tomato, roasted vegetables & lemon butter sauce (662 cal)



GRILLED CHICKEN BREAST 28.95

With a creamy mushroom sauce served with sautéed baby potatoes, green beans, carrots & roasted cherry tomatoes



BRAISED LAMB SHANK 29.95

Slowly braised lamb shank with creamy mashed potatoes, roasted vegetables & gravy

CONCERTO FISH & CHIPS (908 cal) 23.95

Battered cod fillet with a classic tartar sauce & lemon

GRILLED SALMON STEAK (738 cal) 29.95

With sautéed baby potatoes, broccoli, dill, capers, fennel, green beans & lemon butter sauce

RISOTTO SEA BASS (882 cal) 29.95 **NEW**

Grilled sea bass fillet, chopped cherry tomato, mix herbs, capers, lemon on a bed of tapenade olive risotto

GRILLED SEA BASS FILLET (738 cal) 29.95

With sautéed baby potatoes, broccoli, dill, capers, fennel, green beans & lemon butter sauce **NEW**



BRAISED LAMB SHANK



FISH & CHIPS



GRILLED SALMON

Side Dish

French Fries (242 cal) | Mix Salad (252 cal) | Tomato & Onion Salad (124 cal) 6.45

Sautéed Baby Potatoes (242 cal) | Sautéed Spinach (121 cal) | Mashed Potatoes (416 cal) | Caesar Salad (435 cal) | Roasted Vegetables (280 cal) 6.95

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

حلال
HALAL

Cream Tea

for one (2639 cal) 32.95 | for two (4904 cal) 62.95

A choice of tea from our world selection (a teapot per person)

THE TEA MAKERS
OF LONDON



Prosecco Cream Tea

for one (2759 cal) 36.95

for two (5024 cal) 68.95

Includes a glass of Prosecco (per person)



**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**

**FRESHLY BAKED
PLAIN & RAISIN
SCONES**

Served with Cornish clotted cream &
strawberry jam

**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**



A
LONDON
CLASSIC

Indulge Like Royalty



Afternoon Tea

for one (2639 cal) 36.95

for two (4904 cal) 68.95

A choice of tea from our world selection (a teapot per person)



Prosecco Afternoon Tea

for one (2759 cal) 42.95

for two (5024 cal) 79.95

Includes a glass of Prosecco (per person)



**AN ASSORTMENT
OF ARTISANAL
MINI CAKES &
PATISSERIE**

**FRESHLY BAKED
PLAIN & RAISIN
SCONES**

Served with Cornish clotted cream &
strawberry jam

**FINGER
SANDWICHES &
MINI BRIOCHE
ROLLS**

Cucumber & cream cheese, Egg mayo
& mustard, Scottish smoked salmon &
soft cheese, Coronation chicken

Vegetarian option available:

Cucumber with cream cheese, Egg mayo with mustard, Beetroot hummus & crushed avocado,
Bruschetta tomato & avocado, Cheddar cheese & caramelised onion, mini frittelle roll.



Gateaux & Patisserie

AN INVITATION TO SAVOUR LA DOLCE VITA, ONE SLICE AT A TIME

STRAWBERRY GATEAUX 11.95



A light & delicate vanilla sponge with fresh cream & strawberries (577 cal)

CHOCOLATE GATEAUX 11.45



With chocolate creme & delicate Belgian chocolate swirls (529 cal)

BLACK FOREST 11.95



With dark pitted cherries, chocolate sponge & creme chantilly (631 cal)

CARROT CAKE 11.45



Carrot sponge with walnut & cream cheese (865 cal)

HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised honey sponge (633 cal)

PISTACHIO HONEY CAKE 11.95



Layers of light cream accompanied by rich caramelised pistachio honey sponge (656 cal)

PISTACHIO CAKE 11.95



GLUTEN-FREE VEGAN

SAN SEBASTIAN 11.95



Served with chocolate sauce (698 cal)

RED VELVET CAKE 11.45



Red velvet sponge with fresh cream & strawberries (705 cal)



CHOCOLATE MOUSSE 10.95

NEW



(560 cal)

DUBAI CHOCOLATE 11.45



(622 cal)

BISCOFF LOTUS CHEESECAKE 11.95



(776 cal)

LEMON CHEESECAKE 10.95

NEW



Traditional recipe cheesecake with lemon (689 cal)

MOUSSE 11.95

NEW



Mango or passion fruit (703 cal)

MILLE FEUILLE 11.45



Delicate filo leaves with creme patisserie (597 cal)

PISTACHIO DOLCE 11.95



(453 cal)

CHOCOLATE ÉCLAIR 9.95



(493 cal)

TIRAMISSU 10.95



Genoise sponge soaked in freshly brewed coffee with mascarpone cheese & dusted with cocoa (495 cal)
non-alcoholic option available*

TARTE 11.75



Strawberries or berries (464 cal)

MACARONS 10.75



3 pieces (197 cal)



Danish Pastries

- 🌿 **CROISSANT** *With jam & butter (284 cal)* 3.95
- 🌿 **ALMOND CROISSANT** (294 cal) 4.95
- 🌿 **CHOCOLATE & ALMOND CROISSANT** (380 cal) 4.95
- 🌿 **RASPBERRY CROISSANT** (319 cal) 4.95
- 🌿 **KUNafa CHEESE CROISSANT** (401 cal) 4.95
- 🌿 **DUBAI CHOCOLATE CROISSANT** 4.95 (418 cal)
- 🌿 **STRAWBERRY & ROSE CROISSANT** 4.95 (425 cal)
- 🌿 **PAIN AU CHOCOLAT** (293 cal) 4.95
- 🌿 **PAIN AU RAISIN** (205 cal) 4.95
- 🌿 **APRICOT DANISH** (384 cal) 4.95
- 🌿 **CINNAMON ROLL** (342 cal) 4.95
- 🌿 **PALMIER** (357 cal) 3.45
- 🌿 **FRANGIPANE** 6.95
Cherry (353 cal) or apple almond & cinnamon (321 cal)
- 🌿 **MUFFIN** 3.95
Chocolate (425 cal), berries (395 cal) or caramel (419 cal)
- 🌿 **NEW YORK ROLL** 6.95
Pistachio (348 cal), hazelnut (329 cal) or chocolate (396 cal)
- 🌿 **SCONES** (523 cal) 7.45
A plain and a raisin with clotted cream & strawberry preserves



Make your own Gelato NEW

1 SCOOP	6.95	Chocolate	Mango Sorbet
2 SCOOPS	9.95	Vanilla	Lemon Sorbet
3 SCOOPS	11.95	Strawberry	



**ARABIAN
DELIGHTS**

Cheese Kunaya 13.95

with a scoop of vanilla ice cream (407 cal)

Pistachio Baklava 12.95

with a scoop of vanilla ice cream (473 cal)

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





FRANGIPANE



CHOCOLATE FONDANT



PANCAKES

Hot Dessert

 **FRANGIPANE 15.95**
Cherry (680 cal) or apple crumble (632 cal)
with custard & a scoop of vanilla gelato

 **CHOCOLATE FONDANT (794 cal) 15.95**
With warm pouring Nutella sauce & a scoop of homemade
vanilla gelato

Build Your Own

Choose your base

 **PANCAKES** (113 cal)
 **CREPES** (289 cal)

 **WAFFLES** (306 cal) **NEW**
 **FRENCH TOAST** (206 cal)

Choose your toppings

Golden syrup (190 cal) 15.95
Nutella (431 cal) 16.95
Banana & golden syrup (235 cal) 16.95
Strawberry, banana & golden syrup 17.95
(224 cal)

Nutella, strawberry, banana & golden syrup 18.95
(676 cal)
Pistachio paste, strawberry & roasted pistachio 19.95
(676 cal)
Add a scoop of vanilla gelato for + 2



CREPES



WAFFLES



FRENCH TOAST

A 13.5% discretionary optional charge will be added to your bill,
which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team.
Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.



Hot Drinks

ESPRESSO (9/4 cal)	Double 5.65	Single 3.85
ESPRESSO MACCHIATO (12 cal)	Double 5.65	Single 3.95
CAPPUCCINO (180/150 cal)	Large 5.95	Medium 5.65
FLAT WHITE (180/150 cal)	Large 5.95	Medium 5.65
CORTADO (15 cal)		5.25
AMERICANO (15 cal)		5.25
CAFFÈ LATTE (155 cal)		5.65
SPANISH LATTE (395 cal)		6.95
CAFFÈ MOCHA (286 cal)		5.85
HOT CHOCOLATE (300 cal)		5.85
CONCERTO HOT CHOCOLATE (350 cal)		6.25

With whipping cream

BAILEYS HOT CHOCOLATE 9.95

Alternative milk: soya, almond, oat & coconut + 0.50
Extra syrup: vanilla, caramel, hazelnut & coconut + 0.50



V60 (6 cal) 6.95



TURKISH COFFEE
(6 cal) 7.95

TEA (2 cal) 4.95

English Breakfast | Organic Earl Grey | Darjeeling

Chamomile Blossoms | Jasmin Green Tea | 5.65

Lemongrass and Ginger | Sencha Green Tea |
 Fruity Sensational Bora Bora | Decaf Breakfast

Fresh Mint Tea 5.65

FLORA TEA Blossoming Tea   6.25

TURKISH TEA 6.25

Liqueur Coffee

WITH A CHOICE OF

WHISKY | BAILEYS | TIA MARIA 9.95

Alternative Lattes

HONEY-VANILLA LATTE (190 cal) 6.50
 Latte, honey & vanilla extract

AUTHENTIC MASALA CHAI LATTE (190 cal) 6.95
 With honey

ORGANIC MATCHA LATTE (135 cal) 7.45
 Cocoa, toffee & cinnamon

ORGANIC GOLDEN LATTE (135 cal) 7.45
 Turmeric, vanilla & coconut

RUBY LATTE Latte with beetroot & ginger (125 cal) 7.45

ROSE LATTE Rose syrup, milk & coffee (185 cal) 7.45

Iced Coffee

ICED AMERICANO (130 cal) 5.95

ICED CAFFÈ LATTE (130 cal) 6.50

ICED CAFFÈ MOCHA (350 cal) 6.50

ICED SPANISH LATTE (245 cal) 8.45

ICED ROYAL LATTE (245 cal) 8.45

Add syrup:
 Vanilla, caramel, hazelnut & coconut + 0.50p

Cold Drinks

STILL WATER Small 4.95 Large 6.75

SPARKLING WATER Small 5.25 Large 6.95

TONIC WATER (34 cal) / **SODA WATER** 4.45

COKE (139 cal), **DIET-COKE** (1.2 cal), 5.35

COKE ZERO (0.9 cal)

SPRITE (3 cal) 5.35

SANPELLEGRINO (Aranciata (64 cal) or Limonata (73 cal)) 5.50

ROSE LEMONADE (Franklin) (90 cal) 5.75

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





Juices

CRANBERRY (137 cal)	6.50
PINEAPPLE (132 cal)	6.50
APPLE (112.5 cal)	6.50
CARROT, ORANGE & TURMERIC (210 cal)	6.95
ORANGE & PASSION FRUIT (210 cal)	6.95
BEETROOT & GINGER (129 cal)	6.95
ORANGE (105 cal)	6.75

Smoothies

SUPER GREEN (228 cal) Kale, banana, pineapple, ginger & lime	8.95
PASSION STORM (252 cal) Mango, pineapple & passion fruit	8.95
SUPER BERRY (172 cal) Strawberry, banana, cherry, blueberry, lime & acai berry	8.95
MANGO & DRAGON FRUIT (224 cal) Mango, dragon fruit, pineapple, papaya & lime juice	8.95

Homemade Lemonade

MINT LEMONADE (59 cal) Fresh mint, lemon juice & lemon slices	8.95
FLAVOURED LEMONADE Strawberry, raspberry, mulberry, passion fruit or pink grapefruit	8.95
GUAPA BONITA LEMONADE (90 cal) Guava & papaya puree, fresh mint, lemon juice & lemon slices	8.95

Homemade Iced Tea

LEMON ICED TEA (0 cal) Homemade iced tea with lemon juice	8.45
FLAVOURED ICED TEA Strawberry, Peach or Passion Fruit	8.95

Straciatta

FROZEN YOGURT MILKSHAKE

CHOCOLATE (286 cal) NEW	8.95
MANGO (248 cal) NEW	8.95

Arabic Set Menu

For one 29.95 | For two 56.95

Arabic Coffee
Special Blend
Selection of Cakes

Baklava, dates, mamoul & mini cake



Arabic Coffee Dallah

SERVED WITH DATES

For One 15.95
For Two 28.95

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

TRENDY

Iced Matcha

ICED MATCHA (138 cal)	8.95
ICED UBE MATCHA (176 cal) NEW	8.95
ICED STRAWBERRY MATCHA (168 cal)	8.95
ICED MULBERRY MATCHA (172 cal) NEW	8.95
ICED GUAPA BONITA MATCHA (174 cal) NEW	8.95
ICED WATERMELON MATCHA (162 cal) NEW	8.95

Mulberry

Guapa Bonita

Watermelon



Cocktail Selection





Classic Cocktails

GIN & TONIC

Gin, tonic water & lime

MARGARITA

A shake of triple sec, tequila, lemon & salt

COSMOPOLITAN

Vodka, triple sec, fresh lime, cranberry juice & orange slice

PORNSTAR MARTINI

Passion fruit puree, pineapple juice, vodka, lime juice, grenadine & house prosecco

DRY MARTINI

Vodka & vermouth with a green olive

LONG ISLAND

Vodka, gin, rum, triple sec, tequila, coke & dry orange

NEGRONI

Gin, campari, Martini rosso & orange slice

13.95 **PINA COLADA** 15.95

White rum, coconut cream, pineapple juice & fresh pineapple

14.95 **ESPRESSO MARTINI** 15.95

A shake of vodka, coffee liquor, sugar syrup, shot of espresso & coffee beans

13.95 **PIMM'S** 15.95

Pimm's, sprite, mint & mix fruits

14.95 **AMARETTO SOUR** 15.95

Disaronno, whiskey, egg white, lemon juice & maraschino cherry

14.95 **CLASSIC MOJITO** 14.95

White rum, with fresh mint & lime, sugar syrup, soda water served with crushed ice

15.95 **FLAVOURED MOJITO** 15.95

Choose from: Strawberry, Passion Fruit, Watermelon and Raspberry & Elderflower

Concerto Signature Cocktails

BERRY GIN

Mulberry puree, raspberry puree, strawberry puree, gin, triple sec, sprite, curacao & mix berries

LOVE CONCERTO PUNCH

Passion fruit puree, watermelon puree, rose syrup, lime, melon, sprite, vodka & triple sec

CRIMSON DRIFT **NEW**

Blood orange puree, triple sec, yuzu & prosecco

THE SCARLET STAG **NEW**

Black label, sicilian lemonade, sour cherry puree & egg white

EMERALD MIRAGE **NEW**

Blue coraçao, melon puree, midori, gin, yuzu puree & sprite

15.95 **VERDANT EMBER **NEW**** 15.95

Gin, bergamot cordial, sweet and sour puree & soda water

13.95 **VERMILION MIST **NEW**** 15.95

Sour cherry puree, pinot grigio, triple sec & soda water

15.95 **SPICY MARGARITA **NEW**** 14.95

A shake of triple sec, tequila, lemon, chilli & salt

15.95 **YUZU HUGO **NEW**** 14.95

Elderflower syrup, gin, yuzu puree, prosecco, soda water, mint & lime

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.





Non-Alcoholic Cocktails

V.I.P

Banana puree, coconut puree, passion fruit puree, pineapple juice, grenadine & fresh pineapple

11.95

RAINBOW

Grenadine, orange juice, lime, guapa bonita puree, sprite, blue curaçao & fresh passion fruit

11.95

NADA COLADA

Pineapple juice, coconut puree, coconut milk & fresh pineapple

11.95

STAR MARTINI

Passion Fruit puree, pineapple juice, lime, sprite, grenadine & fresh passion fruit

11.95

VIRGIN MOJITO

Fresh mint, sugar, lime served over crushed ice & sprite

11.95

FLAVOURED VIRGIN MOJITO

Raspberry, Strawberry, Passion Fruit, Guapa, Mellon, Watermelon, Sour Cherry

11.95

THE ROSE ALCHEMY NEW

Rose syrup, bergamot cordial, sweet and sour mix & sprite

11.95

TROPICAL BONITA ELIXIR NEW

Guapa bonita puree, sweet and sour mix, pineapple juice & grenadine

11.95

MINTED MELON MAGIC NEW

Melon puree, lime mint, pineapple juice & basil

11.95

Sparkling Cocktails

BELLINI

Peach with Prosecco

13.95

CAMPARI

With Prosecco

14.95

RASPBERRY ECLAT BELLINI NEW

Rose syrup, raspberry puree with Prosecco

13.95

MIMOSA

Orange juice with Prosecco

12.95

ROSSINI

Strawberry puree with Prosecco

13.95

APEROL SPRITZ

Aperol, prosecco, soda water & orange slice

14.95

KIR ROYAL

Crème de cassis with Prosecco

13.95

MIDORI SPRITZ

Midori, prosecco, soda water, mint & melon

14.95

CHAMBORD ROYAL

Raspberry liqueur with Prosecco

14.95

RASPBERRY LIMONCELLO SPRITZ

Raspberry puree, Limoncello & prosecco

15.95

A 13.5% discretionary optional charge will be added to your bill, which includes a 6.5% service charge. The additional 7% is a Hospitality Excellence Contribution, 100% of both dedicated to supporting our team. Calorie information is calculated using typical values and measures. All calories detailed are per portion unless otherwise stated.

WINES BY THE GLASS ARE ALSO AVAILABLE IN 125ML. VINTAGES ARE SUBJECT TO CHANGE.

Red Wine

MERLOT DOC VENEZIA 9.95 12.95 36.95
Deep ruby red color, intense vinous aroma, with hints of raspberry and cinnamon. Good with savory dishes such as risottos and ravioli stuffed with meat.

CABERNET FRANC DOC VENEZIA 9.95 12.95 36.95
Well-balanced body with herbaceous berry aroma. Perfect with roasted red and white meat, braised meat and game. Also delicious with all aged cheeses.

MONTEPULCIANO D'ABRUZZO, SAN ANTINI 9.95 12.95 36.95
Red fruits such as cherry, blueberry, blackcurrant and plum on the nose with floral notes of rose and violet. On the palate it is dry and refreshing with soft tannins. – 2022 - Organic, Vegan

CHIANTI CLASSICO DOCG UGGIANO 44.95
Characteristic scents of violets, small red fruits and subtle spices. Full and well-structured it conveys all the character of the Sangiovese grape. – 2021/2 - Vegan

CABERNET SAUVIGNON DOC VENEZIA (CAMUL) 48.95
It ages inside small slavian oak barrels for 18 months and it finally refines for 6/8 months in the bottle. It goes well with grilled meat and parmigiano reggiano cheese.

Rose Wine

PINOT GRIGIO ROSE SAN ANTINI 9.95 12.95 36.95
Aromatic and juicy with ripe strawberry and redcurrant flavours. The palate is rounded and soft with more ripe red fruit flavour and a hint of citrus.

WHISPERING ANGEL ROSÉ 69.95
Fresh red berry fruit characteristics with floral nose. Ripe and fleshy feel on the palate. – 2023

Non-Alcoholic Wine

PIOPPO NERO 0.0 METICO 8.45 9.45 26.95
Zero alcohol semi-sparkling red



Champagne

MOËT & CHANDON 26.95 89.95
A perfect blend of Chardonnay, Meunier and Pinot Noir. Moët Impérial has a unique style distinguished by its bright fruitiness, its seductive palate and its elegant maturity.

MOËT & CHANDON ROSÉ 29.95 99.95
Rosé Impérial is the spontaneous, radiant and glamorous expression of the Moët & Chandon style, a style distinguished by its bright fruitiness, its seductive palate and its elegant maturity. It offers an expressive palate combining intensity and suppleness.

White Wine

CHARDONNAY VILLA TERESA 9.95 12.95 36.95
Fine flavour, a little acidulous and well balanced body. Good with fish appetizers, fish soups, risotto, shellfish. Pairs well with white meat and soft cheese as well. – Organic

PINOT GRIGIO DOC VENEZIA 9.95 12.95 36.95
Elegant flavour with a slight acidity, well balanced and full-bodied. Excellent with seafood appetizers, fish soups, risottos and shellfish

SAUVIGNON DOC GRAVE DEL FRIULI 9.95 12.95 36.95
Its intense aroma acquires delicate notes of mint, pepper and sage. Elegant, well-balanced and full-bodied flavour. Particularly suitable with raw ham appetizers, first courses and fish.

PECORINO TERRE DI CHIETI, TOR DEL COLLE 36.95
Floral with scents of lemon zest, pear and freshly cut grass. Fresh and savoury with a slight buttery note. Expressive and well-balanced. – 2023 - Organic, Vegan

GAVI DI GAVI 'LA SORAIA', DOCG GAVI DEL COMUNE DI GAVI 58.95
Aromas of white peach and blossom, leading to flavours of citrus. Rounded and textured with a long, mineral finish. – 2023

Prosecco

PROSECCO DOC FRIZZANTE CORDA 10.95 12.95 48.95
It has a balanced body, a delicate taste and a fresh and dry flavour. It goes well with both appetizers and delicate cuisine, as well as with all fish courses.

BELLUSSI PROSECCO DOC (EXTRA DRY) 59.95
It is a versatile sparkling wine, an excellent protagonist on all occasions, especially as an aperitif, but its pleasant roundness makes it also suitable for all meals.

BELCANTO CUVÉE ROSÉ BRUT 11.95 14.95 59.95
Excellent aperitif, it is a whole meal sparkling wine, suitable for the most demanding and refined consumer.

MOSCATO DOLCE BELLUSSI 8.45 9.45 26.95
Sparkling Wine – NV (Dessert Wine)

Beers

BOTTLE : PERONI OR STELLA 6.95
BOTTLE : 1664 BIÈRE 0.0% ALCOHOL 6.95
DRAFT: PORETTI OR 1664 BLANC* half pint 5.95 pint 8.95
* (Draft beer available at selected branches)
JUG: PORETTI OR SHANDY 22.95
AMALFI SHANDY (Lemonata & Beer) 8.95
APPLE CIDER BOTTLE 7.95

Liqueurs

APERITIFS, LIQUEURS & SPIRITS 25ml 50ml
4.85 6.95
Martini Bianco Campari Whiskey Aperol
Martini Rosso Gin Triple Sec Chambord
Tia Maria Tequila Vodka Cognac
Baileys Limoncello Disaronno Midori

Dishes may contain Allergens! We can't guarantee our dishes are allergen free. If you have any dietary requirements, please speak to a member of staff. Please scan the QR code for full dietary information.

