



# OSMA.

SCANDINAVIAN KITCHEN.

## SNACKS

**AVRUGA CAVIAR 12**  
SHALLOTS, SOUR CREAM, TOASTED BRIOCHE

**SMOKED COD'S ROE 9**  
CRUDITÉS & PICKLES

**SUNFLOWER SEED HUMMUS (VE) 9**  
CRUDITÉS & PICKLES

**CRISPY CHICKEN THIGH 9**  
TERIYAKI MAYO

## COLD SMALL PLATES

**ROASTED & PICKLED BEETROOTS 11**  
RASPBERRIES, GOATS' CHEESE &  
HORSERADISH  
(VEGAN OPTION ALSO AVAILABLE)

**SASHIMI PLATE 14**  
(HAMACHI, TUNA, SALMON)  
CAPER, OLIVE OIL & SHISO

**BEEF FILLET TATAKI 14**  
TRUFFLE PONZU, CRISPY CAPERS, ANCHOVY  
MAYO & SHALLOT RINGS

## HOT PLATES (SLIGHTLY LARGER)

**CRISPY NEW POTATOES 7**  
BROWN BUTTER HOLLANDAISE & CHIVES

**ROASTED HISPI CABBAGE 16**  
PICKLED MUSHROOMS, LACTO RAMSON STEMS,  
BEURRE BLANC, APPLE & CAPER JAM

**PLAICE 18**  
GREEN PEPPERCORN SAUCE & SPINACH

**WHOLE BAKED LOBSTER 55**  
HERB BUTTER

PLEASE LET A TEAM MEMBER KNOW ABOUT ANY  
ALLERGIES OR INTOLERANCES WHEN ORDERING.

@EXHIBITION.MCR

# BARATXURI.

BASQUE FIRE COOKERY.

## PARA PICAR

**GILDA PINTXO (2PCS) 3**  
OLIVES, CANTABRIAN ANCHOVIES,  
IBARRA PEPPER

**BOQUERONES (GF) 8.5**  
CANTABRIAN ANCHOVIES, GARLIC,  
PARSLEY

**OLIVAS (GF) (VE) 4.5**  
HOUSE MARINATED OLIVES, IBARRA  
PEPPERS

**PAN Y SALSA (VE) 4.5**  
HOLY GRAIN SOURDOUGH, ROMESCO  
SAUCE, EVOO

## VERDURAS

**TORTILLA DE BILBAO (GF) 5**  
OOOZY BILBAO STYLE TORTILLA

**VERDURAS RESCOLDO (GF) (VE) 7**  
RED PEPPER, ONION, AUBERGINE &  
SWEET POTATO CHARRED OVER EMBERS,  
SALSA VERDE

## CHARCUTERÍA

ALL OF OUR CURED MEATS HAVE BEEN  
CAREFULLY SELECTED FROM ARTURO  
SÁNCHEZ IBÉRICO DE BELLOTA PURO  
FROM 100% PURE BRED, ACORN FED PIGS.

**JAMÓN IBÉRICO DE BELLOTA (GF) 16**  
80GR IBÉRICO HAM

**TABLA DE EMBUTIDOS 16**  
SHARING BOARD OF IBÉRICO CURED  
MEATS, OLIVES, FRIED CORN

**PLATO DE QUESO (ASK FOR GF) 12**  
SPANISH CHEESES, OLIVES, MEMBRILLO,  
ROSEMARY BISCUITS

## ASADO

**RUBIA GALLEGA TXULETON (GF) 75**  
1KG BONE-IN RIB STEAK FROM GALICIAN  
DAIRY CATTLE, AGED OVER 50 DAYS.  
SERVED BLUE WITH FIRE ROASTED NEW  
POTATOES & TOMATO SALAD

**PRESA IBÉRICA 26**  
IBÉRICO PORK STEAK GRILLED OVER  
EMBERS, SERVED BLUE WITH  
AUBERGINES & CLAM SAUCE

**COSTILLA DE VACA (GF) 24**  
BRAISED SHORT RIB CHARRED OVER  
EMBERS, GARLIC CRUSHED CHICKPEAS,  
RIOJA, POMEGRANATE MOLASSES

## FISH & SEAFOOD

**RODABALLO A LA PARRILLA (GF) 55**  
WHOLE WILD TURBOT OVER EMBERS,  
WHIPPED PIL-PIL

**LUBINA A LA PARRILLA 26**  
WHOLE WILD SEA BASS OVER EMBERS,  
SALSA VERDE

**CHOCOS EN SU TINTA (GF) 12**  
BRAISED CUTTLEFISH IN INK SAUCE,  
BOMBA RICE

**BACALAO PIL-PIL (GF) 12**  
SALT COD LOIN, CHILLI & GARLIC  
'PIL-PIL' EMULSION

**GAMBAS A LA BRASA (5PCS) (GF) 18**  
WHOLE WILD ARGENTINIAN RED PRAWNS,  
'BILBIANA' CHILLI & GARLIC  
DRESSING

# SAO PAULO BISTRO.

BRAZILIAN-BRITISH FUSION.

## ALL DAY

**SELECTION OF THREE CANAPÉS 8.5**  
- WHIPPED CROFTON CHEESE  
PASSION FRUIT & BLACK WALNUT PURÉE  
BLACK TRUFFLE

- CHICKEN LIVER PARFAIT  
BRAZILIAN PRICKLY PEAR GEL  
AUTUMN FLOWERS

- MANCHESTER SMOKED SALMON PÂTÉ  
BRAZILIAN CREAM CHEESE (REQUEIJÃO)  
EXMOOR CAVIAR

**6 x BRAZILIAN BEEF CROQUETTES  
(KIBE) 7.5**  
BIQUINHO PEPPER MAYO  
PROFITS FROM THIS DISH WILL BE DONATED  
TO LOCAL CHARITY EAT WELL MCR

**6 x CHEESE BREAD ROLLS (V) 7.5**  
CAMELISED ONION BUTTER

**BARBECUED BRAZILIAN GARLIC  
FLAT BREAD (V) 5.2**

**CELERIAC & LEEK VELOUTÉ (V) 9.5**  
COALHO CHEESE, PLANTAIN & SAGE  
CRISPS

**NORTHERN CURE  
CHARCUTERIE PLATE 7.5**  
DAILY SELECTION FROM LOCAL  
PRODUCER NORTHERN CURE

**HAND-DIVED SCALLOPS 9.5**  
HEART-OF-PALM, CASSAVA MOUSSELINE

**BAKED GARSTANG WHITE CHEESE (V)  
13.5**  
BAGUETTE TOASTS, GUAVA JAM,  
MIXED NUTS, GRAPES

**SAO PAULO STEAK SANDWICH 12.5**  
BARBECUED DRY-AGED SIRLOIN,  
GARSTANG BLUE SAUCE, HORSERADISH  
EMULSION, WATERCRESS. COMES WITH:  
CASSAVA CRISPS & GUAVA KETCHUP

## AFTERS

**LOCAL CHEESE SELECTION (V) 12**  
SMOKED LANCASHIRE, MAIDA VALE,  
LEGRAMS SHEEP, GARSTANG WHITE,  
SOURDOUGH CRACKERS, BRAZILIAN  
PUMPKIN COMPOTE

**LIQUID NITROGEN DORMOUSE  
CHOCOLATE MOUSSE (V) 8.5**  
MERENGUE & MARSHMALLOW, COCONUT  
GRANOLA, SALTED CARAMEL SAUCE,  
BASIL CUSTARD, COCONUT YOGHURT,  
COCONUT CANDY

# EX HB TN.

THREE KITCHENS, ONE RESTAURANT. ORDER FROM ANY AND ALL OF OUR KITCHENS AT ONCE. DISHES COME AS THEY'RE READY, SHARING STYLE.