



OSMA.

SCANDINAVIAN KITCHEN.

OPEN SANDWICHES

SUNFLOWER SEED HUMMUS 8.5
MISO, ROASTED WILD MUSHROOMS,
TRUFFLE, CHIVES

CURED SALMON 9
GOLDEN BEETROOTS, SPINACH,
MUSTARD & DILL DRESSING

RUMP OF BEEF 9
ONION JAM, ROCKET, 30-MONTH OLD
PARMESAN

SALADS

ROAST BUTTERNUT SQUASH 8.5
GOATS' CHEESE, SPINACH, RED ONION,
BASIL

CHICKEN THIGH 8.5
ANCHOVY & WESTCOMBE CHEDDAR
DRESSING, CUCUMBER, RADISH

SOUP

SOUP OF THE DAY 7
SERVED WITH SOURDOUGH TOAST



LUNCH WED-FRI 12-4PM

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

@EXHIBITION.MCR

BARATXURI.

BASQUE FIRE COOKERY.

PINTXOS 4.75 / 4 FOR 16

SMOKED SALT COD
KOSKERA SALSA SERVED ON BURNING
EMBERS

**BASQUE TORTILLA FILLED
WITH 'TXAKA' CRAB SALAD**
SERVED ON TOASTED BREAD

IRUNA SPICED LAMB SKEWERS (GF)
SALSA VERDE, LEMON

GRILLED PATAGONIAN BABY SQUID (GF)
SALSA VERDE, GARLIC & PIMENTÓN OIL

SHORT RIB BEEF (GF)
FAT RICE, EGG YOLK

SEARED HAKE FILLET (GF)
SQUID INK RICE

**WILD ARGENTINIAN RED PRAWNS
(2PCS) (GF)**
WRAPPED IN GARLIC AUBERGINE,
VIZCAYINA-FILLED FIRE ROASTED
PRAWN HEAD, PARSLEY MAYONNAISE

WILD MUSHROOMS (GF)
OLOROSO, PEAS, EGG YOLK

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 RESCOLDI (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

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

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.