



Peter
Street
Kitchen

À La Carte

Welcome to our kitchen. Home to an exquisite selection of contemporary Japanese and Mexican small plates, complemented with the finest wines, sake and our signature cocktails.

Contemporary Japanese

To Start

Lemon butter and chilli sea salt edamame	6
Crispy rice with spicy salmon	8
Ebi filo pastry with creamy wasabi	10

Our Japanese Flatbreads

Tuna sashimi with truffle ponzu mayo	7
Sea bass sashimi with dried miso, rocoto chilli paste and yuzu	8
Salmon sashimi with wasabi sour cream	7
Warm Wagyu beef with dried chilli and yuzu mayo	9
Roasted aubergine with rocoto chilli and wasabi sour cream	6

Sashimi and Salads

Yellowtail sashimi with spicy yuzu soy	14
Salmon tartare with shiso soy	7.5
Avocado tartare with shichimi soy	6
Crispy salmon skin salad with tosazu	8
Blanched spinach and hazelnut salad with white goma dressing	9

Our Claypots

Tiger prawns and Japanese mushrooms with ibuki rice, shichimi broth and garlic roasted kale	12
Charred asparagus with ibuki rice, shichimi broth and garlic roasted kale	9

Tempura and Small Plates

Tiger prawn tempura wasabi mayo and spicy ponzu	12.5
Seared beef tataki with truffle ponzu	16
Goma-glazed roasted aubergine	10
Veggie chicken tempura with creamy spicy mayo and chilli ponzu	9

Our Signatures and Robata

Snow crab with creamy spicy mayo	25
Chilean sea bass yasai zuke	25
Organic salmon with dried red chilli and lemon shiso salsa	14
King crab tempura with ama ponzu	26
Bincho Grill	12
Chilli and lemon roasted baby chicken	
28-day-aged rib-eye beef with yuzu kosho, smoked sea salt and black pepper	20
Japanese mushroom and truffle Toban-yaki	10

Omakase

Experience the essence of Peter Street Kitchen's cuisine with our six-course signature tasting menu.

£65

£45 Vegetarian

Speak to your waiter to find out more.

Contemporary Mexican

To Start

Our homemade nachos and signature guacamole	7.5
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Our Soft Tacos

(two tacos per serving)

Dry-rubbed short rib with smoked chilli mayo	5.5
Mayan-spiced marinated chicken with cilantro, black lime, garlic salsa and cayenne pepper mayo (live from our Al Pastor Grill)	5
Chilli lime veggie chicken	5

Tostadas

(three tostadas per serving)

Shredded crab with spicy ginger mayo	7
Smoked tuna with tequila lime mustard	7

Hot Kitchen

Robata mezcal-glazed smoked paprika ribs	8
Grilled corn on the cob, chilli lime, cayenne pepper and Mexican cream cheese	6

Small Plates and Ensaladas

Black Pearl-peppered calamari with tequila lime sauce	9.5
Mexican matchstick chicken with habanero	7
Crispy duck and pomegranate ensalada with papaya chilli dressing	8
Our signature Mayan-spiced marinated chicken ensalada with cashews, black lime and sesame oil	7

Sides

Mexican-spiced rice with cilantro and lime	3
Chilli-salted midnight black beans	3
Our signature guacamole	5.5
Mayan-spiced tenderstem broccoli	5

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 10% will be added to your bill. All prices are inclusive of VAT.