

PIRANA

LONDON

AVAILABLE TUESDAYS WEDNESDAYS THURSDAYS & SUNDAYS
FROM 7PM TO 9PM

£85 pp



CHOOSE 1 PER PERSON FOR EACH COURSE

WINE PAIRINGS CURATED BY OUR SOMMELIER
CLASSIC PAIRING +£45pp / CORAVIN PAIRING +£95pp

APPETISERS

SWEET CORN RIBS
YUZU KOSHO SEASONING

GRILLED SAKE EDAMAME BEANS **VE**
MALDON SEA SALT

GUACAMOLE WITH CRUNCHY TORTILLAS **VE**
LIME, CORIANDER & TOMATO SALSA

STARTERS

ROCK SHRIMP TEMPURA
SPICY MAYO, LIME, CRUNCHY CORN

SWEETCORN GYOZA **V**
FETA CHEESE, CHIVES, SWEET CHILLI

SEABASS CEVICHE
AJI AMARILLO LECHE DE TIGRE, SWEET POTATO, CHOCLO CORN

DRAGON ROLL
TEMPURA PRAWN, UNAGI, AVOCADO

VEGAN ROLL
ASPARAGUS, GOMA PONZU, JAPANESE PICKLES

MAINS

POUSSIN 
PINK PEPPERCORN, LIME, AJI AMARILLO

SALMON TERIYAKI
PICKLED DAIKON, LEMON

TRUFFLE RICE HOT POT
WILD MUSHROOMS, BLACK TRUFFLE

served with

GRILLED TENDERSTEM BROCCOLI
MALDON SEA SALT, GARLIC, RED CHILLI BUTTER

SWEETCORN SALAD
LIME, PARMESAN, RADISH

DESSERT (TO SHARE)

MATCHA FONDANT
WHITE CHOCOLATE, MATCHA, COCONUT SORBET

VE : VEGAN **V** : VEGETARIAN  : HALAL