

# TABISCA= MENU

18/22 Holbein Place, SW1W 8NL, London

# ANTIPASTI

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Daily made soup	£ 8
Parmigiana di melanzane	£ 10
Home made arancini truffle, mozzarella and tomato, bolognese	£ 5 <small>each</small>
Roasted squid in aromatic breadcrumb, rocket, lemon	£ 14
Grilled octopus, chilli sauce, mixed leaf salad, anchovies garlic and parsley vinaigrette	£ 18
Family farm hand made burrata, heritage tomatoes, basil infused olive oil	£ 18
Beef bresaola, truffle flavoured mix salad, porcini bruschetta, parmesan shavings	£ 16
Beef carpaccio, crispy artichoke, parmesan shavings	£ 21
Beef tartare, celery, lemon, pickled onion, radicchio, egg yolk	£ 18
Grilled fresh artichokes, taggiasca olives, pecorina di Fossa shavings	£ 14

# CROSTONI

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Tris: Sautéed porcini, lardo di Patanegra, hand made burrata, sant'Ilario Parma ham	£ 18
Pachino cherry tomato, wild rocket, feta, cantabrian anchovies	£ 12
Nduja, family farm hand made burrata	£ 18

# TABISCHE Suitable for 2

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Our products are selected from the best quality and family farm.

All served with jam, fresh apple, walnut, honey

Vulcano	42 months aged Patanegra (100% acorn fed) toasted bread	£ 40
Iberica	Cured meat: 42 months aged Patanegra (100% acorn fed) lardo di Patanegra, cecina de leon, chorizo, spicy pancetta di porcopreto Cheese: manchego gran riserva d.o.p./lunanegra	£ 45
Mista dello chef	Cured meat: mortadella, Parma ham 24 months, capocollo Martina Franca, wild boar salami, Cheese: pecorino di Fossa, caprottino, gorgonzola d.o.p.	£ 42
Pugliese	Cured meat: Capocollo Martina Franca Cheese: smoked burrata, pecorino semi cured, ragusano	£ 29

## INSALATE

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Mixed leaf salad, grilled aubergine, feta cheese, French beans, walnut	£ 12
Rocket prawns, chilli cherry tomato, avocado, vintage balsamic vinegar	£ 15

# LE PASTE

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Paccheri baby plum tomato, creamed mozzarella, basil pesto	£ 16
Pappardelle beef ragu'	£ 18
Tagliolini, crab, chilli, baby plum tomatoes	£ 21
Tagliolini fresh winter black truffle	£ 35
Tagliatelle artichoke, pancetta, pecorino	£ 19
Paccheri fresh clams, porcini mushrooms	£ 22
Risotto porcini, asparagus, mascarpone	£ 21

# LE CARNI

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Roasted bellota iberica shoulder <i>(min. 300g)</i>	£ 15 / 100g
Entrecote ocean beef New Zeland <i>(min. 300g)</i>	£ 24 / 100g
Entrecote black angus aberdeen Scotland <i>(min. 300g)</i>	£ 12 / 100g
1 kg+ Tomahawk Ireland	£ 120
T-bone Irish wagyu <i>(between 500/600g, halal)</i>	£ 120
Entrecote black angus grass fed Canada <i>(min. 300g, halal)</i>	£ 22 / 100g
Entrecote black angus USA creekstone farms <i>(min. 300g)</i>	£ 22 / 100g
Ribeye black angus Argentina rioplatense grass fed <i>(min. 300g)</i>	£ 11 / 100g
Entrecote wagyu Japan 5+ <i>(min. 100g)</i>	£ 50 / 100g
Australian Ribeye, Jacks creek wagyu <i>(min. 300g, halal)</i>	£ 29 / 100g
Lamb cutlets New Zeland	£ 36
Roasted striploin angus beef, parmesan mash potatoes, sautéed garlic spinach, red wine sauce	£ 29

# CONTORNI

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Sauteed spinach	£ 6
Roasted potatoes & poached seasonal vegetables	£ 6,5
Grilled vegetables	£ 6
Mixed leaf salad	£ 6
Rocket, cherry tomato, parmesan shavings	£ 7
Truffle and parmesan french fries	£ 8
Heritage tomato and red onion salad	£ 9
Caponata Siciliana	£ 6,5

# TABISCA= DESSERT

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# DESSERT

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Yogurt mousse, caramelised berries fruit	£ 8
Cannolo siciliano	£ 8
Home made tiramisù/ salted caramel	£ 8
Chocolate fondant, vanilla ice cream	£ 9
Home made chocolate cheesecake berries coulis	£ 9
Ice cream, vanilla, pistachio, hazelnut, strawberry, chocolate, lemon sorbet - per scoop	£ 3

# SWEET WINES

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<i>Cantina</i>	<i>Glass 175 ml</i>	<i>Bottle 75 cl</i>
Brolio Vinsanto del Chianti DOC 2012 Barone Ricasoli Spa	£ 15	£ 85
Passito Di Pantelleria DOC Ben Ryé 2021 Donna Fugata Srl	£ 18	£ 150
Dolce naturale 2017 Primitivo di Manduria Attanasio Giuseppe az.agr.	£ 12	£ 80
Barolo chinato Ceretto Az. Vitiv. Srl	£ 15	£ 95
Recioto Valpolicella Valpantena Bertani 2021 Bertani	£ 12	£ 65
Charteau les Justices 2022 Sauternes Sagna Spas	£ 46	£ 140



# LIQUEUR DIGESTIVE

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Cynar	£ 9
lagermeister	£ 9
Amaro del capo	£ 10
Fernet branca	£ 9
Fernet branca menta	£ 9
Amaro Averna	£ 9
Amaro Montenegro	£10
Amaro Santoni	£ 10
Limoncello	£ 7
Sambuca Luxardo	£ 8
Pernod	£ 10
Chartreuse	£ 10
Mandarine Napoleon	£ 10
Frangelico	£ 9
Amaretto Disaronno	£ 9
Kahlua	£ 9
Galliano	£ 8
Cointreau Orange	£ 9
Grand Mariner	£ 9

# BEVANDE

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Acqua Panna 75 cl	£ 4
San Pellegrino 75 cl	£ 4
Coca cola/diet/zero 33 cl	£ 3
Peroni Nastro Azzurro 33 cl	£ 5
Peroni Libera (no alcol) 33 cl	£ 5
Espresso	£ 3
Double espresso	£ 4
Decaffeinato	£ 4
Cappuccino	£ 4,5