

RUBEDO

August Sample Menu

| | |
|---|-------------|
| Sourdough bread and homemade butter | 2 |
| Green olives / Salted almonds / Caper berries | 3 |
| <i>Gnocco Fritto with:</i> | |
| Salame Felino (Emilia) | 6 |
| Lardo di Colonnata (Toscana) | 7 |
| Prosciutto di Parma (Emilia) | 8 |
| Mixed charcuterie | 16 |
| Pickled cucumbers and radishes | 4.5 |
| Escabeche mussels | 6 |
| Cured mackerel, rocket and sea dulse purée | 7 |
| Sautéed courgettes with a miso, lemon, honey anchovies emulsion | 5 |
| Bull's heart tomato salad with Tropea onion | 8.5 |
| White bean stew | 10 |
| Octopus, fish sauce, hispi cabbage, broad beans | 15 |
| Braised oxtail, potatoes, charred tropea, parsley purée | 15 |
| Cheese - Pecorino Sardo, served with onion compote | 5.5 |
| Dessert Trio - Almond cake, chocolate ganache with sea salt flakes and olive oil, apricot and cream | 7.5 |
| Espresso / Macchiato / Cappuccino | 2 / 2.5 / 3 |

Please inform your waiter of any food allergies before ordering. Some of our egg and dairy products are unpasteurised.

A discretionary 12.5% service charge will be added to your bill. All menu prices inclusive of VAT at 20%

020 7254 0364 - info@rubedolondon.com - [Twitter](#) / [Facebook](#) / [Instagram: rubedolondon](#)