

Kāio

To Start

Raw and Cured

Jumbo Green Olives, Zataar	5
Native Oysters (4) Kumquat Vinegar, Green/Red Tabasco Pickled Shallots, Lemon	20
Torched Yellowtail, Sour Cherry Dressing	11
Mazara Red Prawn, Crispy Legs, Ginger & Garlic	20
Avocado & Pear Tartare, Marigold & Limes	7
Short-horn Beef Tartare, Grilled Sticky Rice, Horseradish Sour Cream	12

Small Plates

Whipped Tahini, Grilled Figs & Dukkah	8
Flame-grilled Squid, Watermelon Salad	12
Black Pepper Yellowtail Collar	10
Salad of Datterini Tomato, Basil, Smokey Tarama	9
Flamed Merguez, Roast Pineapple, Tamarind Dressing	10
Glazed smokey aubergine with dates, honey & walnut	10
Grilled King Prawns, Garlic, Lime & Fenugreek Butter	8
West London Burrata, Grilled Nectarine Chutney, Lemon Thyme & Olive Oil	9

From the Fire

Mains

Short-horn Beef, cooked over Charcoal...	
Fillet, Grass-fed, dry-aged: 180g / 250g	38/50
Dry-aged Bone-in Ribeye 500g (for 2)	87
Braised Beef Short rib	20
Charcoal Roast Chicken with Muscovado, Sage & Nduja	19/34
Grilled Octopus, Romesco Sauce	19
Glazed Iberico Pork, Ginger & Garlic, Fennel & Apple Slaw	22
Grilled King Oyster Mushroom & Spring Onion, Crispy Wild Rice & White Miso	19
Barbequed Half Canadian Lobster, Spiced Cashew Butter, Coconut Milk Broth of the Shells	48
Grilled Cornish Sea Bass, Lemon & Sumac	22
Charcoal-baked Sweet Potato, Smoked Almond Praline & Crispy Curry Leaf	18
Grilled Lamb Neck Fillet, Sour Cream, Tomato, Mint	22

Flatbreads

Caesar Flatbread	9
Smoked Chilli Brown Butter, Sesame Seeds, Sour Cream & Chopped Herbs	9
Heritage Courgettes, Mint Pesto, Whipped Ricotta Cream & Chopped Green Herbs	9
Spiced Lamb & Saffron Ragu, Pickled Red Onion Pine Nuts & Fennel Pollen	11
Wild Mushrooms, Lemon Thyme & Confit Garlic Aioli	9

Sides

Wedge Lettuce, Feta & Mint Dressing	6
Crispy Yucca, Hot Honey & Herb Labneh	7
Grilled Broccoli Vinagrette	7
Crispy Shiemi, Garlic Aioli	6
Matchstick Fries	6

Please inform your server of any allergies, intolerances, or dietary requirements before ordering. While we take every precaution to minimise the risk of cross-contamination, our kitchen handles nuts and other allergens, and we cannot guarantee that any dish will be completely free from traces. We will always do our best to accommodate dietary requirements where possible. Detailed information on the 14 legally recognised allergens is available on request.

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