

# JUREMA





# JUREMA

LUNCH & DINNER  
Sample Menu  
Menu items are subject to change

## OYSTERS

Lindisfarne (Northumberland Coast, England) • 5 per piece  
Jérôme Miet Special (Normandy, France) • 6 per piece  
*Served with Champagne Granita, Ancho Chilli, Shallot Vinegar & Lime*

## SMALL PLATES

Wholemeal Sourdough, Salted Butter & Olive Oil (V) • 6  
Padrón Peppers & Huancaína (V) • 8  
Parmesan Tapioca (V) • 7  
Choriqueso Empanadas & Chimichurri (2 pieces) • 11  
Grilled Octopus Skewer, Mustard, Capers & Oregano (1 piece) • 8  
Grilled Prawn Skewers, Salsa Macha & Lime (2 pieces) • 13  
Portland Crab, Brioche, Chipotle & Sturia Oscietra Caviar • 19  
Jamón Ibérico, Grilled Focaccia & Salsa Roja • 21

## CEVICHEs / CRUDOS

Yellowtail & Ají Tiradito • 18  
*Sashimi of Yellowtail, Red Chilli, Sweet Potato Dressing, Green Herb Yoghurt & Plantain Chips*

Sea Bass Ceviche, Tepache & Mango • 17  
*Wild Seabass, Ají Amarillo, Pineapple Leche de Tigre, Washed Onion, Mango, Coriander & Bronze Fennel*

Beef Tartare, Chilli & Cashew Cream • 19  
*Diced Seared Beef Fillet with Ají Pancha, Chives, Shallot, Red & Green Chilli, Olive Oil, Dark Soy, Cashew Cream, Puffed Buckwheat, served with Blue Corn Tostadas & Lime*

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.  
All prices include VAT. A discretionary 15% service charge will be added to your bill.*



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## LARGER PLATES

Smoked Ricotta Ravioli, Asparagus, Morels & Wild Garlic • 29  
*Ravioli filled with Ricotta Mustia, Jerusalem Artichoke, Parmesan, Potato Cream & Spanish Winter Truffle*  
Grilled Fosse Meadows Chicken Breast, Sweetcorn, Garlic & Sherry Vinegar • 27  
*Josper Grilled Chicken Breast, Garlic, Sherry Vinegar, Grilled Sweetcorn & Parmesan Polenta*  
Daphne's Welsh Lamb with Adobo & Tropea Onion • 35  
*Grilled Daphne's Welsh Lamb, Sauce of Peppers, Coriander, Tomato, Chilli, Kales & Tropea Onion*  
Grilled Turbot, Peas, Courgettes & Ají Amarillo Butter • 33  
*Pan-roasted Turbot, New Season's Peas, Courgettes with Ají Amarillo & Pineapple Butter*  
Josper Grilled Sirloin & Pebre Salsa • 49  
*300g Sirloin Steak, Hennisfield Farm, Derbyshire, Grilled Spring Onions & Pebre Salsa*

## VEGETABLES

Smoked Quinoa, Tomato, Feta, Chilli & Cumin • 13  
Aubergine, Sesame & Soy (Ve) • 12  
Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V) • 15  
Baby Gem Lettuce, Anchovy, Parmesan & Green Goddess • 11  
Grilled Tenderstem Broccoli & Black Sesame Mole (V) • 13  
Rosemary & Red Onion Hashed Potatoes • 11

## DESSERTS

White Chocolate Alfajore, Guava & Dulce de Leche • 6 per piece  
*Traditional Argentinian Alfajores Biscuits with Dulce de Leche & Guava Jam, dipped in Single Variery White XOCO Chocolate*  
Strawberry & Blood Orange Cheesecake • 12  
*Goat Cheese Mousse Piped on a Crushed Buckwheat Biscuit Base with Strawberry Compote, Fresh Strawberries & Blood Orange Confit*  
Mezcal & Chocolate Royal, Coconut & Salted Caramel Ice Cream • 13  
*Mezcal & Chocolate Mousse with Hazelnut, Chocolate Sponge, Cocoa Meringue, Coconut & Salted Caramel Ice Cream, Candied Coconut, Ojo de Dios ODD Café & Coffee Jelly*  
Sorrel Sorbet, Raspberry & Mezcal Granita • 11  
*Sorrel Sorbet, Raspberry, Hibiscus Mezcal Granita, Fresh Raspberries & Spice Syrup*  
Selection of Cheese from Fromagerie Beillevaire, Candied Pecan & Quince • 17  
*Served with Seeded Crackers (Gf) Quince Paste & Candied Pecans*

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## VEUVE CLICQUOT SET LUNCH

Wednesday - Saturday

2 courses • £25pp | 3 courses • £30pp  
including a Glass of Veuve Clicquot Champagne

### OYSTERS & SOURDOUGH

Available as a supplement

Lindisfarne (Northumberland Coast, England) • £5 per piece  
Jérôme Miet Special (Normandy, France) • 6 per piece  
Wholemeal Sourdough, Salted Butter & Olive Oil (V) • £6

### STARTER

Choose from

Burrata, Sikil Pak, Green Beans, Almonds & Apricot (V)  
Yellowtail, Radish, Pickled Jalapeño & Onion Dressing  
Ibérico Chorizo & Pan con Tomate

### MAIN

Choose from

Butter Milk Fried Chicken, Bitter Leaves & Parmesan  
Adobo Lamb Shoulder, Kales & Chickpeas  
Bomba Rice, Roasted Roscoff Onion & Artichokes (Ve)

### SIDES • £7

House Fries & Chipotle Aioli  
Green Salad dressed with Guacatillo

### DESSERT

Choose from

Islands Chocolate Royal, Salted Caramel & Coconut Ice Cream  
Strawberry & Blood Orange Cheesecake  
Mezcal Granita & Coconut Sorbet (Ve)

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MANDRAKE CLASSIC COCKTAILS • £20

## Mangosteen

Mangosteen-Infused Patrón Silver Tequila  
Lime Juice  
Chipotle Agave  
Jalapeño Vinegar  
Grapefruit Soda

## Flores Sana

Tonka Beans-Infused Grey Goose Vodka  
Orange Liqueur  
Passion Fruit Puree  
Sugar Syrup  
Lime Juice

## Sea Of Light

Cardamom-Infused Patrón Reposado  
Orange Liqueur  
Clarified Orange  
Sour Mix  
Agave Water

## Tears Of God

Vanilla-Infused Belvedere Vodka  
Clarified Passion Fruit  
Vanilla Syrup  
Veuve Clicquot Champagne  
Passion Fruit Pearls

## Carnivorous Lady

Woodford Reserve Whiskey  
Martini Rubino Vermouth  
Campari  
Crème de Fraise  
Tomato Ponzu

## Bird Of Paradise

Bacardí Carta Blanca Rum  
Bacardí Ocho Rum  
Cachaça  
Homemade Cashew Coconut Cinnamon Syrup  
Puerto Rican Coconut Cream  
Bergamot Juice  
Lime Juice

# JUREMA

SIGNATURE COCKTAILS • £20

## Heka

Marigold Tea & Dandelion-Infused Bombay Sapphire Gin  
Ginger Liqueur  
Dandelion Syrup  
Clarified Mango Juice  
Sour Mix

## Yagé

Tropical Skinned Fruits-Infused Bacardí Carta Oro Rum  
Sarsaparilla-Infused Aperol  
Amaro Averna  
Hazelnut Liqueur  
Tamarind

## Chado

Sencha Green Tea-Infused Belvedere Vodka  
Yuzu Sake  
Bergamot Juice  
Apple Juice  
Mint Syrup  
Shiso Syrup

## Wicca

Sage-Infused St-Germain  
Crème de Mûre  
Violet Liqueur  
Veuve Clicquot Champagne



## Jukai

Goji Berries-Infused Bombay Sapphire Gin  
Green Tea & Hibiscus Liqueur  
Goji, Raspberries, Strawberries  
Lemon Thyme  
Rhubarb  
Rose Tea Syrup  
Lemon Juice

## Cacao

Chocolate Cacao Husk Tea-Infused Grey Goose Vodka  
Ojo de Dios Café Mezcal  
Hazelnut Liqueur  
Maca-Infused Coconut Milk  
Amaretto Liqueur  
Coffee Espresso  
Maple Syrup  
Hazelnut Praline

## Moksha

Marigold-Infused Bombay Sapphire Gin  
Coconut Turmeric  
Papaya Chutney  
Lemon Juice  
Dandelion Syrup  
Aperol

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CHAMPAGNE & SPARKLING WINES



## CHAMPAGNE & SPARKLING WINES

125 ml/bottle

NV Veuve Clicquot Brut Yellow Label	24/145
NV Veuve Clicquot Brut Rosé	32/180
NV Taittinger Brut Réserve	165
NV Ruinart Blanc de Blancs	190
Petite Porte Noire Grand Cru Blanc de Blancs	190
NV Ruinart Rosé	200
NV Billecart-Salmon Brut Rosé	200
2009 Billecart-Salmon Brut Vintage	220
Porte Noire Grand Cru Blanc de Blancs Vintage 2013	330
NV Veuve Clicquot Yellow Label Magnum	350
NV Veuve Clicquot La Grande Dame	490

## PRESTIGE CHAMPAGNE

by the bottle

NV Krug Grande Cuvée	650
2002 R.D. Bollinger Extra Brut	650
2012 Dom Pérignon Brut	700
Dom Pérignon P2	850

## NON-ALCOHOLIC

125 ml/bottle

French Bloom Le Blanc Organic	15/85
French Bloom Le Rosé Organic	16/90

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## WINE LIST

### WHITE

175 ml/bottle

2022	Vinho Verde Anjos de Portugal, Quinta da Lixa, Portugal	9.5/40
2021	Pinot Grigio Riserva, Mezzacorona, Trentino, Italy	11/47
2022	Picpoul de Pinet St Clair, Luvignac, Languedoc-Roussillon, France	11.5/50
2022	Two Rivers Convergence Sauvignon Blanc, Marlborough, New Zealand	15/60.5
2022	Gavi di Gavi La Meirana, Broglia, Piedmont, Italy	15.5/65.5
2021	Pouilly-Fumé Les Chailloux Silex, Domaine Chatelain, Loire Valley, France	16.5/71
2022	Chablis Domaine Sainte Claire, Jean-Marc Brocard, Burgundy, France	18/80.5
2021	North Coast Chardonnay, Buena Vista, California, USA	20.5/100
2019	Bourgogne Chardonnay, Bernard Millot, Burgundy, France	21/120

### ROSÉ

2022	Minuty Prestige, Côtes de Provence Rosé, France	13.5/65
2022	Château Minuty Rosé et Or, Côtes de Provence, France	16.5/80
2021	Château d'Eclans Rock Angel, Côtes de Provence, France	29/125
2020	Château Minuty 281, Côtes de Provence, France	32/165

### RED

2021	Montipagano Montepulciano d'Abruzzo, Umani Ronchi, Abruzzo, Italy	9.5/40
2021	Regaleali Rosso Nero d'Avola, Tasca, Terre Siciliane, Italy	11/43
2018	Conde Valdemar, Rioja Crianza, Bodegas Valdemar, Rioja, Spain	12.5/52
2021	Duboeuf Fleurie, La Madone, Beaujolais, France	13.5/60.5
2020	1 Malbec, Pulenta Estate, Mendoza, Argentina	16.5/65.5
2019	Crozes-Hermitage La Matinière Rouge, Ferraton, Rhone Valley, France	17.5/71
2020	Savigny-les-Beaune, Les Forneaux, Domaine Joël Remy, Burgundy, France	21/85

### SWEET

70ml/375 ml

2022	Finca Antigua Moscatel Naturalmente Dulce, La Mancha, Spain	10/47
2022	Maculan Dindarello, Veneto, Italy	11/50
2020	La Fleur d'Or, Sauternes, Bordeaux, France	14/58

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### WHITE

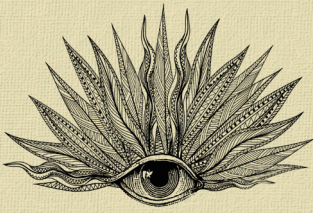
by the bottle

2022	Vette di San Leonardo Sauvignon Blanc, Tenuta San Leonardo, Trentino, Italy	65
2022	Sancerre Prestige, Domaine de la Gemière, Loire Valley, France	82
2020	Mandolás Dry Furmint, Oremus, Tokaj, Hungary	82
2022	Bramito Chardonnay, Castello della Sala, Antinori, Umbria, Italy	85
2020	Clos Stegasta Assyrtiko, T-Oinos, Greece	110
2017	Château Lespault-Martillac Blanc, Pessac-Léognan, Bordeaux, France	128
2022	Châteauneuf-du-Pape Blanc, Domaine de Beurenard, Rhone Valley, France	156
2019	Condrieu L'Octroi, Domaine Pierre Gaillard, Rhône Valley, France	170
2018	Puligny-Montrachet, Domaine de la Choupette, Burgundy, France	215
2018	Chassagne-Montrachet, Domaine Fernand & Laurent Pillot, Burgundy, France	225
2019	Hermitage Blanc les Miaux, Ferraton Père & Fils, Rhône Valley, France	225
2020	Meursault Les Grands Charrons, Domaine Michel Bouzereau, Burgundy, France	230

### RED

2020	Corralillo Carmenère, Matetic, Colchagua Valley, Rapel, Chile	65
2019	Terre di San Leonardo, Tenuta San Leonardo, Trentino, Italy	75
2019	Barda Pinot Noir, Chacra, Patagonia, Argentina	91
2021	Il Bruciato, Tenuta Guado al Tasso, Tuscany, Italy	115
2018	Chorey-lès-Beaune, Domaine Tollot-Beaut, Burgundy, France	135
2015	Riserva Costasera Amarone della Valpolicella Classico, Masi, Veneto, Italy	145
2018	Brunello di Montalcino, Padelletti, Tuscany, Italy	195
2015	Château Batailley, Pauillac, Bordeaux, France	275
2015	Château Fleur Cardinale, Saint-Emilion, Grand Cru, France	290
2017	Barolo Bussia, Prunotto, Piedmont, Italy	300
2018	Sassicaia, Tenuta San Guido, Tuscany, Italy	850

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MANDRAKE

20-21 Newman Street  
London, W1T 1PG  
+44 (0)203 146 7770

*If you get lost, follow us.*

@themandrakehotel  
@yopo.london  
themandrake.com

