

DESSERTS

KUNAFFA CHEESE CAKE

Silky cheesecake embraced by layers of buttery, crisp kataifi pastry, finished with a fragrant rose water syrup and a sprinkle of pistachios. A refined fusion dessert that blends tradition with indulgence. Served with a quenelle of vanilla ice-cream.

BAKLAVA DELIGHT 10.00

Delicate layers of crisp, buttery filo pastry filled with a rich mix of pistachios and walnuts, gently spiced with cinnamon and cloves. Baked to golden perfection and soaked in a fragrant orange blossom

Served with a quenelle of cornish ice-cream.

TIRAMISU INDULGENCE 10.00

A luxurious Italian classic — layers of espressosoaked sponge and whipped mascarpone cream, lightly dusted with cocoa powder. Velvety, rich, and delicately balanced, this timeless dessert offers a smooth finish with a bold coffee kick.

MOLTEN LAVA CAKE

A decadent, handcrafted chocolate cake with a silken molten center, served warm alongside fresh seasonal berries and delicate garden mint. Lightly dusted with powdered sugar, each spoonful offers an irresistible harmony of rich chocolate, vibrant fruit, and refreshing herbal notes — a sublime

LOTUS BISCOFF CHEESECAKE 10.00

indulgence for true connoisseurs.

A creamy, indulgent cheesecake layered over a buttery Lotus Biscoff biscuit base, topped with a smooth, caramelised Biscoff spread and finished with a crumble of Lotus biscuits.

COLD MEZZE MOMENTS

CHEF'S OLIVE MÉLANGE (V) (GF)

A curated selection of marinated olives, infused with lemon & orange zest, garlic, and extra virgin olive oil. Hand-prepared daily for rich, balanced

BABA GANOUSH (V)

Smoky roasted aubergine blended with tahini, lemon & garlic.

HOMEMADE HUMMUS WITH BREAD (V)

Creamy chickpea hummus drizzled with olive oil, served with warm artisan bread.

A refreshing Greek yogurt dip with cucumber, garlic, fresh mint, and olive oil.

All guests are required to place an order of one main per person. Maximum of 2 payments per table.

MENU

STARTERS

10.00

GARLIC & CHEESE CIABATTA 8.00 WITH SUNDRIED TOMATO AIOLI (V)

GRILLED HALLOUMI WITH 8..00 CHILLI JAM & BASIL (V) (GF)

CORN RIBS 7.00

Grilled corn tossed in our in house yuzu kosho seasoning. Garnished with chilli flakes.

BANG BANG CHICKEN 10.00

Tender strips of crispy fried chicken tossed in our signature sweet and spicy bang bang sauce. Garnished with fresh spring onions and served with sweet chilli dip.

BBQ CHICKEN LOLLIPOPS 10.00

Chicken breaded lollipops coated in a honey BBQ sauce for a juicy bite.

LAMB CHOPS (GF) 2 PCS 14.00 Juicy tender lamb cutlets perfectly

chargrilled for a smoky flavour, seasoned to enhanced a rich savoury taste.

DYNAMITE PRAWNS 13.00

Prawns tossed in a spicy dynamite sauce. Garnish topped with sesame seeds.

KEY: (v) Vegetarian, (GF) GLUTEN FREE

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

PASTA

PENNE ALFREDO

18.00

Creamy penne pasta tossed with sautéed mushrooms & chicken in a rich garlic and parmesan alfredo sauce, finished with fresh parsley & grano parmesano.

VEGETARIAN OPTION AVAILABLE

GRILLED

RIB EYE STEAK 40.00

Hand cut ribeye grilled to perfection, served with tender stem broccoli, chargrilled asparagus, and a grilled portobello mushroom. Served with fries.

Sauces: Peppercorn | Creamy Mushroom | Gravy

Doneness options: Rare, medium rare, medium, medium well, well done.

SIRLOIN STEAK 38.00

Hand cut sirloin cooked to your liking, paired with tender stem broccoli, chargrilled asparagus, and a grilled portobello mushroom. Served with fries.

Sauces: Peppercorn | Creamy Mushroom | Gravy

Doneness options: Rare, medium rare, medium, medium well, well done.

LAMB DINNER £28.00

Juicy lamb chops flame-grilled and served with tender stem broccoli, chargrilled asparagus, and a grilled portobello mushroom, on a bed of creamy mash and Yorkshire puddings.

Sauces: Peppercorn | Creamy Mushroom | Gravy

PINK TIDE PENNE

22.00

Tender prawns sautéed in a rich pink tomato-cream sauce, tossed with al dente penne pasta and finished with fresh parsley and grano parmesano.

VEGETABLE OPTION AVAILABLE

MOZZARELLA CHICKEN PALM 24.00

Crispy breaded chicken breast topped with rich marinara sauce, melted mozzarella, and Parmesan cheese, baked to golden perfection. Served with skinny seasoned fries & fresh bistro salad.

CURRIES

iollof rice.

BABY YOU GOAT ME

(Highly Recommended)

A flavourful dish consisting of

curried on the bone lamb

shoulder with tropical herbs

and spices. Served alongside

26.00

BUTTER CHICKEN

A popular Indian dish made with tender chicken in a buttery sauce with a hint of a sweet flavour. Served with naan.

MY THIGH CHICKEN STEAK 27.00

Succulent chicken thighs marinated in our infamous peri sauce, grilled to perfection. served alongside tenderstem broccoli, Portobello asparagus, & mushrooms. Served with fries.

CHARGRILLED CHICKEN WINGS

5 pcs with one side. 17.00 30.00 10 pcs with two side. Served with fresh house salad, garlic sauce and chilli sauce. Flavour options: Mild | Honey | BBQ

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Succulent tandoori-marinated chicken fillet grilled and served with rich butter sauce and aromatic basmati rice. A fusion of smoky and creamy flavors. *Served with fries*.

BLAC GRILL PLATTER

ME'BUTTER CHICKEN STEAK

50.00

27.00

A hearty platter featuring of juicy tandoori chicken butterfly, tender grilled chicken wings, chargrilled chicken thighs & succulent lamb chops, all marinated with authentic spices and flame-grilled to perfection. Served with fresh house salad, flat bread & hummus alongside garlic yoghurt & chili sauce.

BURGERS

Our burgers are served with skin-on fries.

BLAC BEEF BURGER

20.00

Thick juicy beef patties, hand-pressed daily from premium ground beef, grilled to perfection for a rich, smoky flavour. Served in a toasted rustic bun with mild Cheddar cheese, crisp lettuce, ripe tomato, caramelised onion, gherkins and our house burger

HALLOUMI & SPICY BEAN BURGER (V)

18.00

A hearty, flavour-packed burger featuring a slice of grilled halloumi and a crispy spicy bean patty, stacked inside a toasted rustic bun with cheddar cheese, fresh lettuce, ripe tomato, and a zesty spicy mayo. A perfect balance of smoky, creamy, and spicy — crafted for vegetarians who love bold flavours.

NOTORIOUS - THE ULTIMATE BURGER FEAST 25.00

A juicy hand-pressed beef patty, crispy Southern fried chicken fillet, and a slice of smoky grilled halloumi, all stacked inside a toasted rustic bun. Layered with mild cheddar cheese, fresh lettuce, tomato, red onion, and finished with creamy mayo and house sauce. A bold, indulgent burger built for true flavour lovers.

CALIFORNIA FILLET BURGER

18.00

Crispy, golden-fried chicken breast fillet, seasoned with a secret Southern-style blend of herbs and spices. Served in a toasted rustic bun with mild cheddar cheese, crunchy lettuce, fresh tomato, and house sauce.

SEAFOOD MAINS

THE BLAC COD

30.00

Buttery black cod marinated in sweet white miso, delicately grilled and complemented by sautéed spinach and onion, served on a bed of creamy mash, & grilled lemons, topped with toasted sesame seeds & microgreens.

SĀLMON MARAQU

Perfectly wild caught Pacific salmon with a caramelized glaze, grilled to perfection, served alongside sautéed vegetables, on a bed of mash with grilled lemons, then topped with toasted sesame seeds & microgreens.

BLAC LOBSTER X

50.00

Red lobster with a side of prawns that are cooked in a chef's piquant sauce served in the lobster shell served with special jollof rice, chargrilled asparagus & tenderstem broccoli.

SIDES

SKIN ON FRIES 5.0
CAJUN SEASONED FRIES 5.00
MAC 'N' CHEESE 7.00
JOLLOF RICE 5.00
TURKISH FLAT BREAD 4.00
AROMATIC BASMATI RICE 5.00 SAUTÉED VEGETABLES 6.00
SAUTÉED VEGETABLES 6.00

(a) @blacldn.uk



(m) www.blacrestaurantlondon.co.uk

Non alcoholic champagne bottle with sparklers, cake slice, presented in our exclusive Ace of Spade champagne carrier

Alcoholic option available

25.00

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