

Jak's Mayfair

43 South Molton Street W1K 5RS Tel: 0330 088 2203

STARTERS

Grilled King Prawns	24.50
Chicken Caesar	14.50
Burrata Salad	12.50
Smoked Salmon	13.50
Classic Bruschetta (v)	9.50
Calamari	13.50
Pizza Bread	10.00

FISH

All served with two sides

Grilled Sea Bass Fillet	25.50
Grilled Tuna Steak	27.00
Poached Salmon Steak	27.00
Cod Fish	25.50
Traditional Fish & Chips	18.50

MEAT

All served with two sides

Chicken Milanese	25.50
Grilled Chicken Breast	25.50
Chicken Parmigiana	25.50
Jak's Beef Burger	23.00
Veal Schnitzel	25.50
Veal with mushroom sauce	26.50
Ribeye Steak with peppercorn sauce	32.50
Beef Lasagna	26.50
Lamb Shank	28.50
Meatballs	24.50
Sunday Roast	22.50

VEGETARIAN

All served with two sides

Melanzane Parmigiana (v)	21.00
Spinach Ricotta Cannelloni (v)	19.00
Stuffed Aubergine (v)	24.50

SIDE SALADS

Tricolore - Greek Salad - Artichoke - Beetroot - Quinoa
Rocket & Parmesan - Tabuleh - Vine Leaves - Hummus

Any 9.5 - Choice of three 14.5

SIDE VEGETABLES

Grilled Vegetables - Broccoli - Spinach - Chips
Roast Potatoes - Roasted Mushrooms - Saffron Rice

Any 9.5 - Choice of three 14.5

**See our large display selection of salads, vegetables
fish & meats for more specials**

PIZZA

Margarita (v)	13.00
Jak's chicken & peppers	15.50
Pepperoni	16.50
Vegetariana (v)	15.50
Rustica cherry tomatoes, bresaola, rocket	16.00
Zefi ham, artichoke, mushroom, pitted olives	16.00
Regina parma ham, parmesan cheese	18.00
Walton red onions, tuna, pitted olives	16.00
Napoli anchovies, capers (v)	14.00
Calabreze sausage, peppers, jalapeños, pesto	16.00
King's Road spinach, egg, parmesan cheese	15.50
Chelsea goat cheese, mushroom, spinach	16.00
Quattro Formaggi (v)	15.00

* Gluten-free options available *

PASTA

Salmon & Spinach Penne	21.50
Penne Aubergine & Mozzarella (v)	18.50
Mixed Seafood Spaghetti	25.00
Penne Vodka prawns, vodka, cream, tomato sauce	24.50
Penne Arrabbiata (v)	16.00
Zefi Penne with pink creamy sauce	17.00
Spaghetti Bolognese minced beef, tomato sauce	18.00
Spaghetti Carbonara bacon, egg, parmesan cheese, cream	19.00
Mushroom Risotto parmesan cheese, cream (v)	16.00
Salmon Risotto asparagus, saffron	21.50
Risotto Quattro Formaggi (v)	16.00
Creamy Gnocchi butternut squash & spinach (v)	16.50
Penne red pesto & burrata (v)	22.50
Paccheri Gamberi zucchini & pomodorini (v)	22.50

* Spelt pasta & gluten-free options available *

SHARING PLATTERS

For two

Cured Meat 18.00

parma ham, mortadella sausage
chorizo sausage, salami cured

Cheese Platter 18.00

brie cheese, pecorino cheese,
blue cheese, goat cheese

Vegetarian 16.00

carrots, cucumbers, olives
grilled peppers & courgette, hummus

WHITE WINES

La Maglia Rosa Pinot Grigio Italy 2022	9	37
Nyala Sauvignon Blanc South Africa 2022	9	36
Voltolino Gavi Italy 2021	11.5	45
Fichet Mâcon-Villages 2021	12	45
Tim Adams Foxlee Reisling Australia 2021	-	37
Spy Valley Sauvignon Blanc New Zealand 2021	-	40
Jean Biecher Gewürz Germany 2021	-	45
Castro Martin Albarino Spain 2021	-	40
Creation Viognier South Africa 2020	-	38
Thomas Et Fils Le Pierrier Sancerre 2020	-	55
Jean Defaix Chablis 2020	-	55
André Goichot Puligny-Montrachet France 2020	-	135
Roger Belland Meursault-Santenots Premier Cru 2021	-	250
	175ml	Bottle

ROSÉ WINES

Petit Papillon Grenache Rosé 2022	9	36
Pastoure Cotés de Provence 2021	-	40
Joseph Mellot Sancerre Rose 2021	-	60
D'Esclans Whispering Angel Provence 2021	-	55
	175ml	Bottle

RED WINES

Jak's La Gasparde Côtes de Bordeaux 2018	10	38
Le Versant Merlot France 2021	9	37
Lorosco Cabernet Sauvignon Chile 2021	9	36
Vivanco Crianza Rioja Spain 2018	11	40
Catena Alta Malbec Argentina 2019	12	45
Little Eden Pinot Noir Australia 2021	-	37
Castellare Chianti Classico Italy 2020	-	40
Alain Jaume Haut De Brun Cotés du Rhone 2020	-	42
Queyron Saint-Émilion Grand Cru 2016	-	55
Angelo Veglio Barolo Italy 2017	-	50
Journeys End Shiraz South Africa 2018	-	46
Vieux Chevalier Châteauneuf-du-Pape France 2021	-	80
Le Castelot Saint-Émilion Grand Cru 2012	-	150
Le Gabachot Pomerol 2014	-	200
Talbot Saint-Julien 2015	-	195
Antinori Tignanello Italy 2020	-	350
	175ml	Bottle

CHAMPAGNES

Jeio Bisol Prosecco	10	45	95
Perrier-Jouët Grand Brut	14	70	145
Laurent-Perrier La Cuvée	-	95	195
Moët-Imperial Brut	-	75	180
Veuve Clicquot Brut	-	85	-
Dom Pérignon Vintage	-	350	-
Krug Grand Cuvée	-	350	-
Louis Roederer Cristal Vintage	-	400	-
Jeio Prosecco Rosé	-	45	-
Perrier-Jouët Blason Rosé	-	145	-
Veuve Clicquot Rosé	-	140	-
Laurent-Perrier Cuvée Rosé	-	150	-
Ruinart Rosé NV	-	160	-
	175ml	Bottle	Magnum

Please note that all wine & champagne vintages are subject of availability

COCKTAILS

Jak's Revolution 14.50

Bacardi White, raspberry liqueur, raspberries,
pomegranate & lime juice

Strawberry Citrus 15.00

Citron Vodka, lemon flavoured liqueur
strawberry liqueur & fresh lemon juice

Jak's Apple Martini 14.50

Grey Goose or Bombay Sapphire, St. Germain
fresh green apple

Watermelon Punch 15.50

Citron Vodka, fresh watermelon
lemon juice, sugar syrup

Passion Fruit Whisky Smash 15.50

Teeling Whiskey, fresh passion fruit
mint & fresh lemon juice

Midnight Mayfair 15.00

Vanilla Vodka, Chambord, vanilla syrup
cranberry juice, raspberry & passion fruit puree

NON-ALCOHOL

Kaia's Ruby 13.50

Non-alcohol gin , aperitif
& sweet vermouth

Jak's Fashioned 13.50

Non-Alcoholic aperitivo & aromatic bitters
Brown sugar & orange peel

Mila's Spritz 13.50

Non alcohol spritz, soda water
fresh grapefruit

Please note that all wine & champagne vintages are subject of availability