Bloomsbury Street Kitchen Unveils New Menu Experience







Bloomsbury Street Kitchen, set in London's beautiful and historical literary district with Covent Garden and Oxford Street on the doorstep, has unveiled a new Mediterranean and Japanese menu experience. The new dishes explore the French, Italian and Spanish cuisines of the Mediterranean, while the Japanese selection has evolved into a decadent izakaya. The experience has been developed by a multi-award-winning culinary team, who also heads up several other restaurants and bars in London.

Premiered on 18th November 2022, Bloomsbury Street Kitchen has launched a new menu experience for its Mediterranean and Japanese dining concept. A selection of French *petites assiettes* (small plates) introduce the experience, including *Crispy Parmesan spheres with escargot and garlic, chilli and parsley butter, served on aioli,* and French-inspired tacos with exquisite fillings such as *Yellowtail tartare, Parmesan, lemon and lime.*

The menu features four dishes from the Italian culinary tradition, each an indulgent take on classic pasta dishes from across the country. The pasta is handmade fresh on-site by The Kitchen's chefs, and include a *Crab bucatini*, *plum tomatoes*, *chilli and lemon*.

The Kitchen's Mediterranean cuisine also introduces *La Parrilla* (Spanish Grill), featuring a selection of grilled meat and fish dishes such as a *Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo* or *Smoked paprika lamb cutlets with lime and garlic*.

The Japanese menu has evolved into a decadent izakaya, featuring exquisite signature dishes such as Yellowfin tuna sashimi ribbons, kohlrabi salad and shiso soy and Crispy filo king prawns with wasabi mayonnaise. Guests can also indulge in dishes from the Robata grill, including Beef fillet with Gorgonzola dolce crème.

"The experience we have developed stays true to the flavours of the Mediterranean and Japanese cuisines while pushing the boundaries in terms of presentation and modern twists. We are very excited to share this new experience with our guests", says Amir Jati, ex-Nobu Head of Private Dining

and now Service Excellence Director at Edwardian Hotels London, owners of Bloomsbury Street Kitchen.

The new food offering is complemented by an exciting cocktail list composed by Head Mixologist Pierpaolo Schirru, designed to be paired and enjoyed alongside the dining experience. The cocktail menu is divided into Sparkling, Negroni and Signatures, and feature modern twists such as the 'Negroni Fleur' with Roku gin stirred with St-Germain, Kokoro Cherry Blossom liqueur and Bitter Bianco, Chamberyzette Strawberry aperitif and sakura oils or a cooling and palate-cleansing 'Sgroppino' with Italian lemon verbena sorbet, Acqua di Cedro and a splash of extra brut prosecco.

Bloomsbury Street Kitchen is open for dinner Wednesday-Saturday 5pm-10pm. A reduced lounge bar menu is available all other days from 5pm-10pm.

Bookings and menu information can be found at https://www.thekitchensrestaurants.co.uk/bloomsbury-street-kitchen

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Edwardian Hotels London is one of the UK's largest privately owned hotel groups, which has been operating and developing its hospitality portfolio, including upscale five and four-star luxury hotels, since Jasminder Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London.

Today, Edwardian owns and operates The Londoner, a member of Preferred Hotels & Resorts' prestigious Legend Collection; The May Fair and The Edwardian Manchester, both part of premium lifestyle brand Radisson Collection; and 10 Radisson hotels across London. The group also owns a collection of restaurants, bars and spas.

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