

EST. 1915



DANTE MAYFAIR

CLARIDGE'S

LONDON

From the heartbeat of Greenwich Village to the heart of Mayfair, two legends come together in a celebration of delicious cocktails, seasonal produce, and hospitality. Welcome to Dante Mayfair. Your home for refreshing spritzes, Signature Negronis, and the unmistakable energy of a New York summer, reimagined in one of London's most storied settings.



CLARIDGE'S • BROOK STREET • LONDON

A KISMET MENU • CLARIDGE'S

À LA CARTE

TO SHARE

Signature charcoal oven baked bread olive oil & sea salt (df)	7
Caviar tart oscietra caviar, champagne pearls (can be gf, df)	54
Freshly shucked Carlingford oysters lime ginger granita (gf, df)	half dozen 32 / whole dozen 64
Tuna tartare calabrian chili & sesame, with gem lettuce (df)	26
Crudo selection yellowfin tuna, hamachi, hand-dived scallop with citrus granita (can be gf, df)	32
Shrimp cocktail horseradish cocktail sauce, lemon (gf, df)	34
Mare Misto calamari, rock shrimp, red mullet, lemon, spicy aioli (can be df)	28
Seafood selection selection of oysters, tuna tartar, shrimp cocktail, hamachi & scallop crudo; add oscietra caviar 10g 40 30g 120	95

FROM THE FIRE

All items from the fire are available simply grilled with EVO & lemon

BBQ mackerel spicy cucumber & mint salsa (df, gf)	18
Grilled king prawns chilli butter (gf)	22 / 44
Grilled lobster garlic & herb butter & frites (gf)	half 48 / whole 96
Grilled halibut (on the bone) salmoriglio sauce, zucchini, herbs (gf, df)	43

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

À LA CARTE

FROM THE FIRE • CONTINUED

Dante's chicken alla diavola green goddess dressing (gf, can be df)	half 36 / whole 72
Minute steak 150g cafe de paris (gf)	31
Beef fillet 200g tableside accompaniments (gf)	59
Rib-eye (on the bone) 800g tableside accompaniments (gf)	135

STARTERS & SALADS

Dante's signature burrata slow roast heirloom tomato, basil & toasted sourdough (v, can be gf)	21
Beetroot salad goat's curd, apple, pecan, chicory, walnut & balsamic vinaigrette (gf, v, can be df)	24
Heirloom tomato & peach salad summer peach, marinated feta, freekeh and herbs (df, v)	24
Prosciutto 20 months San Daniele prosciutto, baked mozzarella (gf)	22
Battuta di manzo (steak tartare) finely diced fillet, capers, bone marrow, endive (gf, can be df)	26
Iceberg wedge salad avocado, pecorino & Dante dressing (can be df, v)	21
New York kale Caesar lacinato kale, Parmigiano Reggiano, croutons (can be gf); add grilled chicken breast 12	19

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.

À LA CARTE

MAINS

Roasted cauliflower tahini dressing, garlic chips, chilli oil & herbs (gf, df, v)	24
Dover sole grilled or meuniere (gf, can be gf)	70
Veal Milanese topped with Parmigiano Reggiano	38
Dante smash burger provolone cheese, caramelised onion, house-made brioche bun (can be gf)	29

SIDES

Triple cooked hand cut chips	11
Mashed potatoes	10
Haricot verts, confit shallots	10
Heritage carrots, agave & citrus	10
Broccolini	9
Baby leaf salad, green juice dressing	8
Grilled hispi cabbage, lemon & anchovy	9

PASTA

Fazzoletti pesto genovese, stracciatella, pangrattato (v)	27
Lobster linguine pomodoro served with grilled half lobster	75

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

À LA CARTE

PASTA • CONTINUED

Spaghetti vongole	31
manila clams, garlic, chilli (can be gf, df)	
Pappardelle al ragu	29
Dante's signature bolognese, Parmigiano Reggiano (can be df)	
Saffron risotto	32
king oyster mushrooms, crispy maitake, pickled shimeji, Parmigiano Reggiano (gf, v, can be df)	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

BREAKFAST

EGGS

Scrambled eggs	16
your choice of toast (can be gf or df); add severn & wye smoked salmon 14	
Cacklebean eggs	16
choice of two poached or fried eggs with your choice of toast (can be gf or df)	
Eggs & soldiers	16
two soft boiled eggs, brioche soldiers (can be gf)	
Fine herb omelette	18
three eggs with finely chopped herbs (gf, can be df)	
York ham & mushroom omelette	20
three eggs, gruyère, sautéed mushrooms (gf, can be df)	
Eggs Benedict	20
york ham, honey & mustard (can be gf or df)	
Eggs Florentine	20
spinach & fine herbs (can be gf or df)	
Eggs Royale	24
severn & wye smoked salmon (can be gf or df)	

BREAKFAST

Mayfair waffle	18
chantilly cream, mixed berries	
Buttermilk pancakes	18
maple syrup, mixed berries (v)	
Avocado sourdough toast	22
whipped sheep feta, beet pickled shallots, herbs, & a soft poached eggs (v)	
Mayfair vegetarian breakfast	28
eggs any style, potato rosti, baby spinach, field mushroom, san marzano tomato, baked beans (v)	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.

BREAKFAST

BREAKFAST • CONTINUED

Full English breakfast	32
eggs any style, pork sausage, smoked bacon, black pudding, field mushroom, san marzano tomato, baked beans	
Mayfair breakfast	45
freshly squeezed orange or pink grapefruit juice, tea or coffee, breakfast pastries & mixed toast; choice of any egg dish or hot breakfast dish	
Green bowl	24
marinated tofu, baby kale, avocado, pickled red cabbage, buckwheat, green beans & garlic tahini dressing (can be gf, df, v)	
Huevos rancheros verde	23
homemade corn tortillas, crispy bacon, tomatillo salsa, queso fresco, avocado, cebolla, cilantro & two fried eggs (gf, can be df)	
Smoked salmon bagel	29
whipped cream cheese, dill, chives, capers & lemon	
Steak & eggs	40
minute steak 150g & two sunny side up eggs (gf, can be df)	
Bodega breakfast	14
bacon, egg & cheese on brioche bun	

PASTRIES

Dante's banana bread	12
ricotta & honey	
Croissant	4
Pain au chocolat	5
Danish	5
Pastry assortment	12
(can be gf)	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

BREAKFAST

BOWLS

Oatmeal porridge seasonal berries (v, gf)	12
Exotic fruit bowl mixed berries (v, vg, gf, df)	16
Granola & yoghurt mixed berries compote (can be v)	15
Bircher muesli apple, nuts (v, gf)	14

SIDES

Blythburgh pork sausage	9
Beech & applewood smoked bacon	9
Baked beans	7
Sautéed field mushroom	7
Stornoway black pudding	8
Severn and Wye smoked salmon	14
Potato rosti	7
San Marzano tomato	7
Mixed toast	5

DANTE'S BREAKFAST COCKTAILS

Dante's Garibaldi campari & fluffy orange juice	15
--	----

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.

BREAKFAST

DANTE'S BREAKFAST COCKTAILS • CONTINUED

Seasonal Bellini	19
frutti di bosco. prosecco. rose water	
Mini Mary	5
grey goose. cold pressed vegetables. fennel salt. pickles	
Cold Pressed Bloody Mary	21
absolut tabasco cold pressed vegetables. fennel salt. fresh horseradish. pickles	
Breakfast Martini	18
bombay saphire. cafe sicilia marmalade. dry curaçao. fresh citrus	
Salty Dog	15
absolut. fluffy pink grapefruit. salted rosemary. black lava salt	
Super Green Juice	9
Ginger & Lemon Shot	7
Turmeric & Lemon Shot	7
Fluffy Grapefruit or Orange Juice	8
freshly squeezed	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

COCKTAILS

ENDLESS SUMMER

Summer 2026	20
patrón silver. cocchi rosa. watermelon. lime. perrier-jouet rosé	
Negroni Rosa	18
codigo rosa. watermelon. lillet rosé. rosé. peychauds	
Pineapple Pimms	18
pimm's no.1 cup. lillet blanc. boatyard gin. cucumber bitters. london essence roasted pineapple soda	
Passionfruit Spritz	19
aperol. sunshine cordial. passionfruit. prosecco	
Pina Colada Spritz	21
banks 5. appleton. havana club. pineapple. coconut. perrier-jouet brut	

NEGRONI SESSIONS

Dante's Negroni	18
tanqueray 10. campari. italian vermouth blend	
Frutti Di Bosco	24
codigo tequila. monkey 47 gin. strawberry campari. cocchi rosa. amaro santoni. dry vermouth	
Negroni Bianco	18
boatyard gin. quinquina. alessio bianco. carpano dry. lemon bitters. verjus	
Mezcalito	18
campari. vida mezcal. mancino ambrato & secco. cherry heering	
Chocolate Negroni	18
campari. ford's gin. punt e mes. creme de cacao. chocolate bitters	
Vintage Negroni	90**
1970s gordon's gin. 1970s martini rosso. 1970s campari	
Negroni Flight	47**
Dante's negroni, chocolate, mezcalito & bianco (2oz each)	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

COCKTAILS

SPRITZ & HIGHBALL

Garibaldi	15
campari & fluffy orange juice	
Dante Hugo Spritz	18
st. germain. cucumber. lime. mint. perrier-jouet brut	
Enzoni Spritz	18
roku gin. red aperitivo blend. mancino secco. grapes. perrier-jouet brut	
Fluffy Margarita Royale	22
don julio blanco. ancho verde. lime. fluffy pineapple. pineapple soda. perrier-jouet brut	
Fluffy Paloma	21
espolon blanco. amaro montenegro. agave. lime. fluffy grapefruit. london essence pink grapefruit	
Yuzu Spritz	20
cacao gin. yuzu sake. creme de cacao. tonic water	

MARTINIS

Dante Martini	22
grey goose. bombay sapphire. noilly prat. dolin blanc. nardini cedro. lemon bitters	
Green Apple Gibson	20
dolin blanc. mancino dry. bombay sapphire. clarified green apple. pickled onion	
The Dirty 5:1	22
bombay sapphire or grey goose. brine. blue cheese olives	
Dirty Cornichon Martini	22
grey goose. sake. creme de cacao. manzanilla. dolin blanc. cornichon brine. orange bitter	
Caviar Martini	32*
grey goose altius. toasted rye. white peppercorn. dolin blanc. bitters. calvisius caviar	
Lychee Vesper	22
malfy gin. monkey 47. grey goose citroen. lillet rose. lychee sherbet. verjus	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

COCKTAILS

MARTINIS • CONTINUED

Pornstar Martini 22*
grey goose altius. ilegal mezcal. passionfruit. pineapple. guava. vanilla. prosecco

*Mini versions available for £10 between 3pm and 5pm. * not included in 3pm-5pm special.*

DOLCI

Espresso Martini 21
grey goose. mr black. fresh espresso

Honey Bee 20
patron silver. mr. black coffee liqueur. amontillado. raspberry. chocolate bitters. salted honey cream

Grasshopper 18
green creme de menthe. white creme de cacao. branca menta. cream. valrhona chocolate

Amalfi Limonata 19
malfy lemon gin. Dante limoncello. lemon curd. lemon juice. london essence crafted lemonade sparkling

Nonna's Alexander 20
genever. courvoisier creme de cacao. amaretto. nutmeg cream

Amaro Shakerato 15
house blend amari. decanter bitters

NON-ALCOHOLIC

Pineapple Sgroppino 14
fluffy pineapple. wild idol sparkling. agave. lime

NA Cosmojito 14
dante cranberry. fresh mint. pressed lime. sparkling water

Espresso Shakerato 14
fresh espresso. orange. vanilla

Crodino 12

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

DESSERT

DOLCI

Our signature tiramisu mascarpone, coffee, cocoa	15
The daily tart vanilla mascarpone	12
Soft serve sundae choice of: raveda evoo & sea salt, fireside s'mores, affogato (gf)	12
Carrot cake soft mascarpone, hazelnuts	9
Chocolate semifreddo (gf, nut free, can be vegan)	15
Sticky toffee donut vanilla ice cream; whiskey flambé 6	16
Zabaglione roasted plums, fresh figs, amaretti biscotti	15
Formaggio gorgonzola, cow's milk, Lombardy, Italy; brie de meaux, cow's milk, Île-de-France, France; westcombe cheddar, cow's milk, Somerset, UK; served with crackers & grapes	25

DESSERT COCKTAILS

Amalfi Limonata malfi lemon gin. Dante's limoncello. lemon. sanpellegrino limonata	19
Grasshopper green creme de menthe. white creme de cacao. branca menta. cream. valrhona chocolate	18
Honey Bee patron silver. amontillado. raspberry syrup. chocolate bitters. salted honey cream.	25
Nonna's Alexander genever. courvoisier. creme de cacao. amaretto. nutmeg cream	20

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.

DESSERT

DESSERT COCKTAILS • CONTINUED

Espresso Martini

grey goose. mr black. fresh espresso

22

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

VEGAN

STARTERS

Cucumber gazpacho fennel & cucumber relish (gf)	18
Iceberg wedge salad avocado, Dante dressing (gf)	21
Tomato salad summer peach, freekeh, herb salad (can be gf)	24

MAIN COURSE

Roasted cauliflower tahini dressing, garlic chips, chilli & herbs (gf)	24
Saffron risotto braised king oyster mushrooms, crispy maitake, pickled shimeji	32
Trofie pesto basil, vegan cream cheese	27

DESSERT

Chocolate semifreddo (gf, nut free)	15
Exotic fruit	16
Homemade sorbet each; strawberry, lemon, banana, mango & passionfruit	4

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.

TERRACE

Freshly baked pastry assortment	12
butter croissant, pain au chocolat, danish (can be gf)	

TO SHARE

Marinated Nocellara olives	8
(gf, df)	

Marcona almonds	8
(gf, df)	

Olive oil crisps	6
(gf, df)	

Freshly shucked Carlingford oysters	half dozen 32 / whole dozen 64
lime granita (gf, df)	

Caviar tart	27
oscietra caviar, champagne jelly, lemon mayonnaise (can be gf, df)	

Tuna lettuce cups	22
(df)	

Mare Misto	28
calamari, rock shrimp, red mullet, spicy aioli (can be df)	

Paprika spiced corn ribs	16
(can be df)	

Shrimp cocktail roll	28
(df)	

FROM THE FIRE

Grilled mackerel rillette	18
toasted brioche (can be gf)	

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.

TERRACE

FROM THE FIRE • CONTINUED

Dante's signature smash burger	29
provolone cheese, caramelised onions, house-made brioche bun (can be gf)	

DOLCI

Soft serve sundae	12
choice of: raveda evoo & sea salt s'mores fudge affogato	

Daily tart	12
------------	----

Carrot cake	9
-------------	---

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.

A discretionary 15% service charge will be added to your final account.

KIDS

STARTERS

Cheese toastie	12
sourdough bread, provolone & cheddar cheese (can be gf)	
Prosciutto	16
San Danielle, pecorino (gf, can be df)	
Steamed veggies	12
carrots, haricot vert, broccoli (gf, df)	

MAIN COURSE

Penne pasta	15
with a choice of either butter & Parmigiano Reggiano, or freshly made pomodoro (can be gf or df)	
Crumbed fish & chips	22
can be gf, df	
Smash burger	22
Dante's signature burger as you like it - with or without provolone & frites (can be gf or df)	

DESSERT

Chocolate brownie	12
vanilla ice cream	
Soft serve ice cream	12
rainbow sprinkles or carmel sauce, chocolate pearls	
Mixed berries	12
chantilly (gf)	

Kids under five years of age are welcome to dine for free.

Dante makes every effort to comply with the dietary requirements of our guests. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Allergen based meals are prepared in the same area as allergen free meals, we cannot therefore guarantee absolute separation and cannot take responsibility for any adverse reaction that may occur.
A discretionary 15% service charge will be added to your final account.