LANGOSTERIA

RAFFLES LONDON AT THE OWO

MENUS

RAFFLES LONDON AT THE OWO · 57 WHITEHALL · LONDON

A KISMET MENU · RAFFLES LONDON AT THE OWO

SET MENÙ LUNCH

STARTERS

CHOICE OF ONE

Tonno rosso carpaccio
Mediterranean sauce

Mazzancolle prawns “alla catalana”
Camone tomato, celery and red onion

Royal sea bream tiradito
Lemon and capers

Polpo “alla ligure”
Potatoes, olives and pine nuts

PASTA

Spaghetti cacio e pepe and gambero rosso
Pecorino romano and lime

Orecchiette ceci e cozze
Chickpeas and pecorino. OR

MAIN

Charcoal grilled red tuna and tomatoes
Three tomatoes and spinach AOP

Roasted wild sea bass
Endives and vongole veraci. OR

DESSERT OF THE DAY

Dessert of the day

All allergens are available, ask the staff. However, we cannot fully guarantee that the food on these premises will be free from allergens. Fresh or blast chilled or frozen fish on board depending on the type and/or preparation.
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MILANO

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Pappa al pomodoro
Vongole veraci

Tonno rosso carpaccio
Aubergine, candied tomatoes and basil

Black grouper chateaubriand
Sicilian caponata and roasted endive

Orecchiette ceci e cozze
Chickpeas and pecorino

Gelato “stracciatella”
Amarene, dark chocolate and pistachio

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OYSTER BAR AND CARTA

OYSTER BAR

Plateau Royal
Brittany blue lobster, selection of 10 oysters, 2 gambero rosso, 2 langoustines, 2 mazzancolle prawns, almond clams, sea truffles and bulots

Plateau Langosteria
Selection of 10 oysters, 2 gambero rosso, 2 langoustines, 2 mazzancolle prawns, almond clams, sea truffles and bulots

SEAFOOD

Sicilian gambero rosso

Sicilian langoustine

Almond clams

Sea truffles

Bulots

OYSTERS

David Hervé Speciale n.3

Jersey Oyster n.3

Regal n.3

Utah Beach n.3

Gillardeau papillon n.5

CRUDO

Mediterranean yellowtail sashimi
Sicilian lemon and celery

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OYSTER BAR AND CARTA

CRUDO · CONTINUED

Tonno rosso carpaccio
Aubergine, candied tomatoes and basil

Royal sea bream tiradito and tomatoes
Costiera tomatoes and basil

Gamberi rossi, beetroot and pecorino
Pecorino Gran Nuraghe

Langoustine tartare with foie gras
Sauternes reduction

Langosteria 3 tartares
Yellowtail, tonno rosso and gambero rosso

ENTRÉE

Polpo “alla ligure”
Potatoes, olives and pine nuts

Charcoal-grilled calamari cacciaroli
Marinated corne de boeuf peppers

Gazpacho and langoustines
Roasted Sicilian langoustines

Charcoal-grilled cannolicchi
Extra virgin olive oil and parsley

Tiepido di mare
Warm seafood salad

Charcoal-grilled red tuna o-toro
Zucchini “alla scapece”

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OYSTER BAR AND CARTA

FRITTURA

Dover “fish and chips”
Tartar sauce

Frittura Langosteria
Gambero rosso, langoustines and squids

GREENS

Caponata di Seba
Traditional recipe

Marinated beetroot salad
Walnuts and pecorino

Zucchina tonnata
Fried capperi cunzati

Crunchy potatoes
À la minute

CATALANA

Mazzancolle “alla catalana”
Tomato, celery and red onion

Brittany blue lobster “alla catalana”
Service for 2 people

King crab “alla catalana”
Special Edition 2007

CATCH OF THE DAY

Sea bass in salt crust
Zucchini “alla scapece”

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OYSTER BAR AND CARTA

CATCH OF THE DAY · CONTINUED

Dover Sole
Capers and lemon

Charcoal-grilled brittany lobster
Extra virgin olive oil and tomato

MAIN COURSE

Black grouper chateaubriand
Roasted lettuce and crunchy potatoes (for 2 people)

Brittany lobster “Spicy Blue”
Citrus oil and fermented chili (for 2 people)

Wild turbot “alla milanese”
Sauteed chard and zafferano

Royal gamberi rossi “all’arrabbiata”
Spicy tomato sauce

Charcoal grilled red tuna and tomatoes
Three tomatoes and spinach AOP

Charcoal grilled mazzancolle prawns
Salmoriglio and spring onions

PASTA

Mezzi rigatoni “alla norma”
Scorpion fish and ricotta salata

Paccheri with sea bass
Olives, capers and lemon (for 2 people)

Spaghetti vongole veraci and calamari
Bottarga di muggine

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OYSTER BAR AND CARTA

PASTA · CONTINUED

Tagliatelle damare
Sauteed seafood and yellow tomato

Gnocchi with gambero rosso
Datterino tomato

Linguine with blue lobster
Brittany lobster

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DESSERT AND CHEESE

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Tiramisù Langosteria
Espresso Afribon Arabica. Espresso Martini

Panettone
Orange sorbet and vanilla. Vin Santo del Chianti CLassico 2015

Gelato “stracciatella” (for 2 people)
Amarene, dark chocolate and caramelized pistachio. Moscato Rosa 2023

Panna & fragole
Chantilly cream and strawberries

Seasonal fresh fruit
Our selection

Italian Cheese Selection
Provolone del monaco, Pecorino sardo, Parmigiano Reggiano, Taleggio della Valsassina, Gorgonzola al cucchiaio

COFFEE DIGNITY

Natural Afribon Arabica espresso

Double espresso Afribon Arabica

Caffè Americano

Espresso Brazil Santos decaffeinated

Cappuccino

Selection of teas and herbal infusions

DESSERT WINES

Moscato d’Asti 2025
G.D. Vajra 375 ml

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DESSERT AND CHEESE

DESSERT WINES · CONTINUED

Moscato Rosa 2023
Franz Haas 500 ml

I Capitelli 2023
Anselmi 375 ml

Recioto della Valpolicella Classico 2019
Allegrini 500ml

Pomino Vin Santo
Frescobaldi 375 ml

Vin Santo del Chianti Classico 2015
Castello di Brolio 500 ml

Muffato della Sala 2023
Castello della Sala 500 ml

Ben Rye Passito di Pantelleria 2023
Donnafugata 375 ml

Bukkuram Sole d'Agosto 2022
Marco de Bartoli 750 ml

Yquem 2011
Château d'Yquem 375 ml

Yquem 2011
Château d'Yquem 750 ml

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