

HEAD CHEF - MITZ VORA

# F O L E Y ' S

23 FOLEY ST, FITZROVIA

FOOD MENU

## BITS & BOBS

<b>Indonesian peanut crackers</b> Tomato sambal	3 <sup>5</sup>
<b>Grilled sourdough</b> Fennel butter	3 <sup>5</sup>
<b>Ceviche endive tacos</b> Tuna, octopus, endive, cucumber, coconut miso leche, peanuts	6 <sup>5</sup>
<b>Spiced sweet potato fritters</b> Grilled pineapple, cured red onions, saffron coconut curry	6
<b>Charcoal grilled chicken 'burnt ends'</b> Korean BBQ, spring onions, sesame seeds	6

## VEG

<b>Aubergine</b> Pomegranate, dates, chilli lime yogurt, puffed quinoa, feta	8
<b>Cauliflower</b> Tzatziki, tomato, smoked peanuts	8
<b>Market salad</b> Sprouted grains, granny smith, cucumber, smoked peanuts, radish, bok choy, buttermilk	6 <sup>5</sup>
<b>Super greens</b> Gem lettuce, kale, avo, red onion, fennel, feta, spiced quinoa, pistachio, orange	6 <sup>5</sup>

## MEAT

<b>Cornflake crusted popcorn chicken</b> Pickled shimeji, corn, endive, chorizo	8
<b>Sticky beef</b> Daikon cucumber som tam, avo & kaffir lime purée, crispy shallots, peanuts	9
<b>Pork belly</b> Tamarind BBQ, apple, green papaya, buttermilk, cured red onions, toasted cashews	9
<b>Lamb rump</b> Confit belly, herb hummous, spiced peppers, cornbread, feta, dukkah	12

## FROM THE SEA

<b>Nori wrapped tuna</b> Compressed nashi pear, shitake, edamame, seaweed, yuzu mayo, tapioca	11
<b>Hake</b> Tamarind, fennel, coconut, crispy chickpeas, okra, coriander, kale	9
<b>Grilled octopus</b> Black sesame mayo, spicy pork mince, bok choy, housemade sriracha	9

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Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

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