

# Bistro Joe@

The London Tavern – Margate

## Starters

- Whitebait** *The Decadent Tsar* £6  
Seasoned real whitebait served with Tartare Sauce and surprises
- Parma Ham, Mango, Peashoots** *Weekend in Bologna* £6  
Best quality Parma Ham, Peashoots, Basil, aioli, Mango 2 ways, charred flat bread
- Greek Salad** *Hidden Cephalonia menu* £5 ⑦  
Feta Cheese, olives, Tomatoes, Oregano, leaves, olive oil, charred flatbread
- Gambas Pil-Pil** *Basque dilemma* £8  
Basque classic dish of 6 (shell on) king prawns in a mild chilli and garlic sauce - taking strong influences from both sides of the border; France and Spain. Served with bread to mop up the sauce.
- Alto Vergante Gorgonzola Pear Salad** *The meal I never had in Verona* £5 ⑦  
Long aged Picante Gorgonzola cheese, pear, rocket, herb dressing, honey spots, pomegranate
- Charred Asparagus, balsamic, walnuts** *French Market* £6 ⑦  
Asparagus Tips, French Dressing, Walnuts, Mulberries, Red Pepper mayonnaise, aged balsamic and leaves. (Vegan)
- Smoked Mackerel-Pâté 4 ways** *complicating simplicity Joe's food memory* £6  
Smoked Mackerel Pate with 4 different flavours served with fresh bread.

*Everything we cook we cook from scratch so gluten free, vegan and allergy compliant options are available.....please ask*

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# Mains

**Pint of Prawns** *Retro Theatre* £14

A Pint (approx. 300g) of fresh shell on wild King Prawns cooked in white wine, garlic and butter broth. Serve with lemon and samphire seafoam, chunky chips and charred lemon.

**Mushroom Stroganoff** *maximum umami* £12 ⑤

Mushrooms cooked in a rich sauce flavoured with Gorgonzola cheese and a hint of paprika and natural umami, served with wild earl grey tea infused organic Rice, lemon rocket, walnuts and beetroot reduction.

**Smoked Mackerel- Carbonara** *we dream of Palermo* £14

fresh Tagliatelli Pasta, rich smoked mackerel, amoro tomatoes, and our 'on the spot' carbonara sauce. Served with a rocket and aged parmesan salad with Italian Essence spray and lemon salt.

**Mussels & King Prawns swimming in Broth** *humble mussel* £15

Fresh Mussels, King Prawns served with Tuscan white bean, garlic & white wine broth with samphire, Sardinian bottarga & caviar amuse bouche.

## TRUTH

*Our truth menu allows us to give to you the finest cuts of meat presented in a way that we have been inspired from around the world. You should expect flavour, and we will always demand perfection.....*

32 day dry aged

**Fillet**

**Steak**

£18

Free range

**Chicken**

**Supreme**

£12

**MILAN** The Italian way; served on a bed of fresh rocket leaves with fresh shaved parmesan, balsamic reduction, amoro tomatoes, salsa verde and Italian sauté potatoes.

**PARIS** The French way fresh watercress and a rich pepper Diane style sauce. Garlic Sauté potatoes and buttered Asparagus tips with radish and crispy procutto.

**WARSAW** The Polish way; invented by our fabulous chef Lukasz. Served with fresh Tagliatelli Pasta with cream mushroom sauce, Truffle and Umami complications.

**BUENOS AIRES** The Argentinian way; chimichurri fresh herb sauce, charred asparagus and red pepper skin reduction served with oregano Sauté potatoes and heat injection.

## BURGERS

**Steak Burger** *calm down it's only a burger* £12

7oz prime seasoned steak pattie , Brioche Bun, reinvented MAC Sauce, Swiss cheese, gherkin & Bacon Jam. Serve with Dressed Leaf challis, crispy onions & chips.

**Haloumi Burger** *Middle Eastern Masterpiece* £12 ⑤

Pan fried haloumi cheese, hummus, herbs leaves, herbed tomatoes in Brioche Bun Served with dressed Leaf challis, Micro Greek Salad & chips.

**Soft Shell- Crab Burger** *creepy crawly crunchy munchy McCrab* £12

seasoned crunchy soft shell crabs in burger with crisp leaf tomatoes, aioli and avocado tartare sauce in a brioche bun served with chips. Please refer to this as "Creepy crawly crunchy munchy Mccrab burger" when ordering.