

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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thelondontavern www.joeat.co.uk Booking Line: 01843 499759



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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 [Ⓟ]

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 [Ⓟ]

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.