

LOTTI'S

DINNER

APPETIZERS

WHITE BEAN DIP — 7
*charred garlic sourdough, chorizo oil,
pickled chorizo, butter beans, crispy onions*

STARTERS

CELERIAC SOUP — 9
watercress, smoked mackerel

MIXED SALAD — 12
*mixed greens, hemp seeds,
beetroot, pickled pumpkin, cashew*

BEEF TARTARE — 14
piccalilli, 62° egg, crostini, butterlettuce

WOOD GRILL

HOXTON BEEF BURGER — 18
*baby gem, vine tomato, burger sauce,
house pickle, fries.
add cheese, bacon or egg - 2*

SLOW COOKED DUCK BREAST — 23
*green cabbage, beetroot, hazelnut, bay leaf,
blackberry jus*

SEA

CATCH OF THE DAY
please ask your server

WHOLE GRILLED SEABASS — 26
*fennel salad, salsa verde, tomato powder,
grilled lemon*

GRILLED OCTOPUS — 21
*tomato fondue, chorizo, sautéed purple
potatoes, chilli*

SIDES

FRIES — 4
add truffle — 2

POTATO GRATIN 'LEIDSE SLEUTEL' CHEESE — 5

GARDEN SALAD — 6
sumac

PIDE — 5
hung yoghurt, chilli, preserved lemon

HERRING — 12
*rye bread, whole grain mustard, crème
fraîche, chives, homemade pickles*

AMSTERDAM MEAT PLATTER — 16
*selection of cured, dried and cold smoked
meats, pickled vegetables*

GRILLED SPATCHCOCK — 24
calamelized lemon, watercress

SUCKLING PIG — 23
cochinillo asado, turnip, pickled pumpkin

30 DAYS AGED RIBEYE — 26
Lindenhoff ribeye, bearnaise, fries

FIELD

CARAMELIZED CHICORY — 15
turnip, pickled raisins, walnut

HOXTON VEGGIE BURGER — 18
*beetroot, chickpea mayonnaise,
house pickles, baby gem,
charcoal bun, field salad*

RAVIOLI — 16
*parmesan, watercress, pumpkin powder,
caviar oil*

WARM LENTIL SALAD — 6
cottage cheese, orange and spiced nuts

MAC AND CHEESE — 6
topped with crispy panko bread crumbs

SEASONAL VEGETABLES — 6
pinenuts, herb oil

**Please advise your server if you have any allergies or require information
on the ingredients used in our dishes.*

LOTTI'S

WINE

		125ML	BOTTLE
SPARKLING	PROSECCO TREVISO DOC, <i>Luna Argenta, Brut NV</i>	8.5	45
	COLLET, <i>Brut NV</i>	11.5	55
	COLLET ROSÉ, <i>Brut</i>		65
	VEUVE CLICQUOT YELLOW LABEL, <i>Brut</i>		79
	RUINART ROSÉ, <i>Brut NV</i>		135
WHITE	LES P'TIT GALETS, <i>Viognier, Rhône, France</i>	4.5	22
	L'ELFO, <i>Pinot Grigio, Veneto, Italy</i>	5	24
	CAILLOU, <i>Sauvignon Blanc, Comté Tolosan, France</i>	5.5	27
	GRUBER, <i>Gruner Veltliner "Klassik", Weinviertel, Austria</i>	6	29
	BODEGAS EYLO, <i>Verdejo, Rueda, Spain</i>	6.5	32
	MONTES ESTATE, <i>Chardonnay Reserva, Colchagua, Chile</i>	7	34
	MISTY COVE, <i>Sauvignon Blanc, Marlborough, New Zealand</i>		36
	LA COTTE MILL, <i>Chenin Blanc, Franschoek, South-Africa</i>		38
	MARTIN CODAX, <i>Albarino, Rias Baixas, Spain</i>		40
	KAIKEN ESTATE, <i>Torrontes, Salta, Argentina</i>		43
	MASSERIA DEI CARMELITANI, <i>Gavi di Gavi, Piemonte, Italy</i>		46
	WOLFBERGER, <i>Gewurztraminer Signature, Alsace, France</i>		48
	BOURGOGNE LES DEUX FILLES, <i>Chardonnay, Burgundy, France</i>		50
	SANCERRE "ORIGINE", <i>Sauvignon Blanc, Loire, France</i>		65
	ROSE	LES P'TIT GALETS, <i>Grenache, Rhône, France</i>	4.5
DOMAINE ESTANDON, <i>Cinsault, Syrah & Rolle, Côtes de Provence, France</i>		6	28
RED	LES P'TIT GALETS, <i>Merlot, Rhône, France</i>	4.5	22
	CAILLOU, <i>Malbec, Comté Tolosan, France</i>	5	24
	I MURI, <i>Primitivo, Puglia, Italy</i>	5.5	27
	MAN, <i>Shiraz, Paarl, South-Africa</i>	6	29
	BODEGAS VALDEMAR, <i>Tempranillo, Rioja, Spain</i>	6.5	32
	HOMERUN, <i>Zinfandel, Napa Valley, USA</i>	7	34
	PASSAFINO, <i>Montepulciano, Abruzzo, Italy</i>		38
	MATSU IL PICARO, <i>Tinta de Toro, Toro, Spain</i>		40
	SAN PIETRO CHIANTI, <i>Sangiovese, Tuscany, Italy</i>		43
	LA CONSULTA, <i>Malbec, Mendoza, Argentina</i>		46
	BOURGOGNE 'CLOS DE LA COMBE', <i>Pinot Noir, Burgundy, France</i>		52
	LUCIANO ARDUINI, <i>Valpolicella Ripasso, Veneto, Italy</i>		56
	THE CHOCOLATE BLOCK, <i>Syrah & Cabernet Sauvignon, Franschoek, South-Africa</i>		63
	CHATEAUNEUF DU PAPE 'LE PARVIS', <i>Syrah & Grenache, Rhone, France</i>		70