



A Mediterranean Culinary Odyssey

Cavo is the authentic next chapter in Mediterranean cuisine – inspirational food and wine, where the past and the future cross paths.

APPETISERS

Mediterranean marinated olives selection — 6 (VG)

Bigne ou moules — 7

Choux pastry with spicy mussels

Baccala — 7

Salted cod mousse & crispy sourdough slice

CAVIAR

Sustainable and luxuriously delicate.
Served with blinis and crème fraîche

Oscietra 30g — 90

Beluga 30g — 180

Neuvic 50g — 350

MEDITERRANEAN SEAFOOD CELEBRATION

A stunning selection of responsibly sourced and sustainable Mediterranean fish and shellfish

OYSTER PLATTERS

Chef's selection of oysters served with your choice of sauce:

Mignonette

Burnt garlic

Citronette

Six — 31 / Twelve — 58

PLATEAUX DE FRUITS DE MER

A seafood platter which celebrates one of the most plentiful seas on the planet

A La Plancha — 35
Seared with a small amount of smoking

Lightly Steamed — 35
Magnifying the natural flavours of the sea

CAVO RAW PLATTERS

Tartare

Mazara red prawns — 26

Red snapper — 18

Carpaccio

Octopus — 21

Spanish mackerel — 22

RAW MEAT & CARPACCIO

Battuto di Marango — 19 / Carpaccio di Marango — 23

MODERN & AUTHENTIC

Mediterranean sharing plates and tapas

Al-Kharshof — 14

Homos, Morocco

Pan-roasted artichoke heart with artichoke & chickpea hummus, yoghurt and harissa (VG)

Al-Badhenjan — 13

Al-Mahmas, Turkey

Slow-roasted aubergine with feta mousse, harissa and pomegranate (VG)

Lasagna Croccante — 13

Emilia Romagna, Italy

Wild forest mushroom & spinach lasagne with 36-month aged Parmesan cream and parsley oil (V)

Briam — 14

Ermionida, Greece

Roasted aubergine with potatoes, courgette, tomato, feta mousse and oregano (VG)

Jamon Iberico De Bellota — 23

Iberian Peninsula, Spain

36-month aged Jamón Ibérico Reserva

Tagliolini Al Tartufo — 26

Piemonte, Italy

Black truffle taglioni with 36-month aged Parmesan (VG)

Chorizo y Lentejas — 14

Catalunya, Spain

Chorizo & lentil stew with cured chorizo crisp and charred bread

Zuppa di Cozze — 25

Campagna, Italy

Seafood stew with octopus, red prawns, langoustines and mussels. Finished with fresella and extra virgin chilli oil

Alubia y Carabinero — 25

Catalunya, Spain

Carabinero red prawn and bean stew

Chiperones — 17

Basque Country, Spain

Crispy baby calamari with aioli

Coquilles Saint-Jacques Au Champagne — 20

Normandy, France

Pan-fried scallops with Champagne butter emulsion and chilli

Black Cod — 28

Athens, Greece

Black cod with cherry tomato and Kalamata olive sauce

JOSPER GRILL AND OVEN

An authentic Mediterranean barbeque experience using carefully selected Spanish coals, adding depth of rich flavours to every dish

Vegetable platter — 19

Seasonal selection of baby vegetables (VG)

Red Snapper (160g) — 27

Grilled fillet of red snapper

Octopus (140g) — 25

Catalunya style octopus with parmentier and romesco sauce

Carabinero Prawns — 90

Trio of Mediterranean Carabinero prawns

Lobster tail — 31

Lightly poached with butter and orange zest served with tomato water

Pluma Iberico — 33

The most prestigious cut of Ibérico pork

Marango — 140

CAVO dry-aged Lazio Black Angus / Maremmano T-Bone Steak Florentine

Rubia Gallega — 48

CAVO dry-aged Galician rib-eye

Carré di Agnellino — 38

28-day aged rack of Lazio Abbachio Romano lamb

SEASONAL PICKS

All — 8

Grilled artichoke (VG)

Roast Moroccan carrots (VG)

Greek chips (VG)

Greek salad with balsamic vinegar (VG)

Rocket & tomato salad (VG)

Pan-fried puntarelle (VG)

Green leaf salad (VG)

(V) – Vegetarian, (VG) – Vegan

Please ask your waiter for a vegan option.

All prices include VAT and a discretionary 13.5% service charge will be added to your bill. Some dishes may contain nuts, please let us know if you have any allergies or intolerances we are happy to provide you with any allergen information you need.

Our meat and fish are lightly seasoned to keep the freshness of the produce.



PREMIUM GIN MENU

A premium gin selection including Monkey 47, Gin Mare and Tanqueray 10. Served with perfectly paired tonics and mixers

MARTINI BAR SELECTION

A selection of premium classic Martini cocktails including Vesper Martini, French Martini and Dry/Dirty Martini. Served either shaken or stirred

COCKTAILS

Metaxa Old Fashioned — 15
Metaxa 12, Perique Liqueur de Tobac,
orange bitters, blood orange peel

Strawberry and Basil Daquiri — 16
Malfi lemon gin, Severed Hand rum,
strawberry, basil, black pepper

Champagne Seville Orange — 20
Metaxa 12, Jacquart Champagne, Seville orange

Aegean Negroni — 15
Martini Rosso, Raki, Campari, oregano

Moroccan Mojito — 15
Marrakech Citrus gin, lime,
mint, Amalfy lime tonic

Amalfi Gimlet — 15
Malfi gin, Italicus, prosecco,
lemon verbena, bitters lime

Selene — 15
Malfy gin, pomegranate, orgeat, lemon

The Silk Road — 15
Pink peppercorn gin, grapefruit,
pomegranate, ginger ale

Mediterranean Mary — 16
Belvedere vodka, Paolo Cortado, tomato,
balsamic, olive, anchovy, lemon

Grappa Martini — 15
Nonino Grappa Lo Chardonnay, Martini
Extra Dry, olive brine, rosemary

Tiramisu Martini — 16
Bepe Tosolini Café Liqueur, Mozart
Chocolate Liqueur, Nonino Lo
Chardonnay grappa, honey, espresso

MOCKTAILS

Elderflower — 6
Elderflower, cucumber, rosa tonic

Bergamot & Strawberry — 6
Bergamot, strawberry, mint, tonic

Virgin Mediterranean Mary — 6
Tomato, balsamic, oregano, olive, anchovy,
cucumber, lemon

CHAMPAGNE AND WINES BY THE GLASS — 125ML

CHAMPAGNE & SPARKLING

Prosecco — 10
*Ca De Altì, Extra Brut, Veneto,
Italy NV*

Franciacorta — 18
'Alma', Bellavista, Lombardy, Italy NV

Louis Roederer — 20
Champagne, France MV

WHITE WINE

Sauvignon Blanc — 9
Tendem, Languedoc, France 2021

Grillo — 9
Vigneti Zabù, Sicily, Italy 2021

Segal — 10
*'Levant', Judean Hills Marawi,
Israel 2020*

Assyrtiko — 12
Kir-Yianni, Amyndeon, Greece 2020

Dao Encruzado — 15
Carvalhais, Portugal 2021

Albarino — 16
Rias Baixas, Galicia, Spain 2021

St-Romain — 25
David Moret, Burgundy, France 2020

RED WINE

Nero di Troia — 9
Barletta, Puglia, Italy 2020

Xynomavro — 10
'Paranga', Kir-Yanni, Greece 2019

Crianza — 14
*Cruz de Alba, Ribeira del Duero,
Spain 2018*

Altitudes — 15
Ixsir, Batroun, Lebanon 2017

Aglianico Del Vulture — 16
Basilicata, Italy 2019

Volnay, Vaudoisey — 24
Burgundy, France 2019

ROSÉ

Rioja Rose — 10
Ramon Bilbao, Spain 2020

Love by Léoube' — 14
Provence, France 2020

DRAFT BEER

Menabrea — 6
Estrella Galicia — 6

DESSERTS

Basque cheesecake with mixed berry compote — 9

Mille-feuille with milk foam and Crema di Nocciole — 9

Josper-grilled peach with dark chocolate crumble & vanilla gelato — 9

CAVO SIGNATURE DESSERT COCKTAILS

Tiramisu Martini — 16

Bepe Tosolini Café, Mozart Chocolate,
Nonino Lo Chardonnay grappa, honey

Metaxa Old Fashioned — 15

Metaxa 12, Perique Liqueur de Tobac,
orange bitters, blood orange peel

Sazerac — 16

Sazerac Rye, absinthe, sugar, bitters

Godfather — 14

50/50 Scotch x Amaretto blend

DIGESTIFS

A variety of digestifs are also available
Please speak to your waiter for our recommendations

TEA & COFFEE SELECTION

Black Tea — 4

French Earl Grey
English Breakfast
Caramel Brownie
Organic Chai

Herbal Infusions — 4

Mint Mix
Lemongrass and Ginger
Just Peppermint
Just Chamomile

Coffee

Espresso — 3.75
Americano — 4.25
Double Espresso — 4.25
Latte — 4.25
Cappuccino — 4.25

Green Tea — 4

Gunpowder Green
Organic Japanese Sencha
Salted Matcha Milkshake

Fruit — 4

Pumping Pomegranate
Very Berry
Black Forest Gateau

We use a selection of
Organic Colombian, Indian,
Guatemalan and Decaffeinated
blends by Nespresso