

NORMA



TERRACE MENU

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FOCACCIA, EXTRA VIRGIN OLIVE OIL (V*) £3.5 EACH

ETNA OLIVES (V*) £5

SICILIAN CAPONATA (V*) £7

CAPOCOLLO, DATTERINI, CAPER BERRIES £12

SPIANATA, GIARDINIERA £12

SMOKED COD'S ROE, CARTA DI MUSICA £12

AUBERGINE, MINT AND ALMOND BRUSCHETTA (V*) £12

NORMA'S SEASONAL BURRATA £16

SICILIAN TOMATO SALAD, BLACK OLIVES, CAROSELLO CUCUMBER, PECORINO, SMOKED OIL (V) £14

JERSEY OYSTERS, NATURAL £4 EACH / ½ DOZEN £23 / DOZEN £45

BEECH-SMOKED ANCHOVIES, SALMORIGLIO, CROSTINI £12

COCKTAILS

SERVES 3-4

PALERMO PUNCH

VODKA, WATERMELON SYRUP, LEMON JUICE, PINK PEPPER SYRUP £36

CATANIA PUNCH

RUM, GINGER ALE, LIME JUICE, AGAVE SUGAR, HOMEMADE MANGO SYRUP, CUCUMBER £36

LA NONNINA PUNCH

CLOUDY APPLE JUICE, LEMON JUICE, HOMEMADE BASIL SYRUP, AGAVE SUGAR £20



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We are happy to provide information on food allergies and intolerances on request. As food allergens are present in the kitchen, there is a risk that traces of these may be found in our dishes. Please note some of our cheeses are unpasteurised. (v) vegetarian option available. (v*) vegan option available. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.