

NORMA

GROUP DINING MENUS

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GROUP DINING MENU OPTION 1 £75 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

BURRATA, SEASONAL COURGETTES, SUN-DRIED TOMATO PESTO, GARLIC CROSTINI,
FIG LEAF VINEGAR, OREGANO (v)

SPAGHETTINI FRITTERS, PARMESAN SAUCE

SCALLOP CRUDO, PICKLED CAROSELLO CUCUMBER, PEAS, AGRODOLCE RED CHILLI,
CRISPY CAPERS, ORANGE BLOSSOM

PRIMI

PASTA ALLA NORMA (V)

SECONDI

'NORMA' AUBERGINE PARMIGIANA (v)

SALT MARSH LAMB RUMP, SPICED LAMB SHOULDER FRITTER, RHUBARB, ASPARAGUS, PEAS, BORAGE, MINT
WHOLE GRILLED MONKFISH, CAPER, PARSLEY, CHILLI, LEMON BUTTER

CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v) - 11

SPRING TOMATOES, PUNTARELLE, FIG LEAF VINGER, BLACK PEPPER, SEA SALT (v*) - 10

SEASONAL ROASTED COURGETTES, PISTACHIO GREMOLATA, CHILLI, LEMON (v*) - 12

DOLCI

DARK CHOCOLATE AND CARAMELISED HAZELNUTS TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI, HONEYCOMB

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 (v*) vegan option. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

f NormaFitzrovia | t @Norma_ldn | i norma_ldn

NORMA

GROUP DINING MENU OPTION 2 £95 PP

Choose from one of our menus, and enjoy one starter,
one main course and one dessert per person

ANTIPASTI

BURRATA, SEASONAL COURGETTES, SUN-DRIED TOMATO PESTO, GARLIC CROSTINI,
FIG LEAF VINEGAR, OREGANO (v)

ARANCINO NERO DI SEPPIA, SWORDFISH, SAFFRON, LIME AIOLI

SCALLOP CRUDO, PICKLED CAROSELLO CUCUMBER, PEAS, AGRODOLCE RED CHILLI,
CRISPY CAPERS, ORANGE BLOSSOM

PRIMI

TAGLIATELLE, RED PRAWNS, COURGETTES, CARAMELISED FENNEL, MINT

SECONDI

PAN-FRIED SKATE WING, NDUJA BUTTER, TROPEA ONION, AGRETTI, LEMON

SALT MARSH LAMB RUMP, SPICED LAMB SHOULDER FRITTER, RHUBARB, ASPARAGUS, PEAS, BORAGE, MINT

CHARRED HISPI CABBAGE, CASHEW NUTS, SPRING HERBS, SESAME SEEDS, SOUR CHERRY MOLASSES,
CRISPY SHALLOTS (v*)

CONTORNI

FRIED POTATOES, GRATED PECORINO, TRUFFLE (v) - 11

SPRING TOMATOES, PUNTARELLE, FIG LEAF VINGER, BLACK PEPPER, SEA SALT (v*) - 10

SEASONAL ROASTED COURGETTES, PISTACHIO GREMOLATA, CHILLI, LEMON (v*)- 12

DOLCI

DARK CHOCOLATE AND CARAMELISED HAZELNUTS TIRAMISU

HOMEMADE CANNOLI, CANDIED ORANGE, PISTACHIO

SICILIAN CHEESE SELECTION, FENNEL AND BLACK PEPPER CRACKERS, FIG SALAMI, HONEYCOMB

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