

The logo for AMBA HOTEL MARBLE ARCH. It features the words "AMBA HOTEL" in a bold, black, sans-serif font, stacked vertically. To the left of "AMBA HOTEL" is a vertical line. Below "AMBA HOTEL" is the text "MARBLE ARCH" in a smaller, red, sans-serif font.

**AMBA  
HOTEL**  
MARBLE ARCH

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[amba-hotel.com](http://amba-hotel.com)

# THE GRILL

## NIBBLES

MARINATED OLIVES (v)	£3
FOCACCIA (v)	£2.50

## TO START

ROASTED TOMATO AND FENNEL SOUP (v) With crushed pistachios - served hot or cold	£5.50
GOAT'S CHEESE SALAD (v) With honey, paprika roasted chickpeas, quinoa, baby spinach	£7.50
GRILLED MARINATED TIGER PRAWNS With pickled roasted tomatoes, garlic sauce	£10.50
CITRUS CURED SALMON With grapefruit, cumin crème fraîche, cucumber, coriander	£9
GRILLED CHICKEN SALAD With avocado, wild rice, roasted hazelnuts, beetroot, lemon yoghurt	£8.50
CHARCOAL SEARED BEEF CARPACCIO With roasted cauliflower, broadbeans, pomegranate dressing	£9.50

We have designed our menus based on your feedback, but if you can't find what you're looking for and would prefer something else just ask us!

(v) Vegetarian.

All prices include VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill. **FOOD ALLERGIES AND INTOLERANCES** - If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. An information pack is available in the restaurant from your server listing the allergenic ingredients used in our foods, as required by current UK and EU laws. It also describes any associated cross contamination risk which may affect specific menu items. If you would like to consult it, please ask a team member before ordering. All weights are approximate before cooking.

## FROM OUR JOSPER GRILL

Our Josper Grill is a unique charcoal oven, allowing us to provide you with the amazing flavours of a BBQ but with the precision of a conventional oven, ensuring the perfect texture and juiciness every time.

## MEATS

Accompanied with a sauce of your choice: Béarnaise, peppercorn, hollandaise, mint yoghurt, garlic & parsley.

BEEF BURGER (227g) In a brioche bun - ask your server for available toppings	£12
35 DAY AGED BAVETTE STEAK (227g)	£16
RUMP STEAK (227g)	£19
35 DAY AGED SIRLOIN STEAK (227g)	£21
35 DAY AGED RIB EYE STEAK (227g)	£23
35 DAY AGED BEEF FILLET STEAK (170g)	£26
RUMP OF LAMB (200g)	£17
RACK OF LAMB	£19
MINCED LAMB SKEWERS	£14
SPATCHCOCK CHICKEN Marinated in lemon, paprika and rosemary	£14
ADD GRILLED TIGER PRAWNS TO ANY OF THE ABOVE	£7.50

## FISH

COD FILLET With braised fennel, coriander and tomato salsa	£17
SEABASS FILLET With garden peas, gem lettuce, creamy mustard and tarragon velouté	£19
SALMON FILLET With sprouting broccoli, sweet tahini, sesame seeds	£18

## VEGETARIAN

FALAFEL BURGER (v) With spinach, portobello mushroom, halloumi, brioche bun	£11
GRILLED HALLOUMI AND RED PEPPER SKEWERS (v) With spiced olives, baba ganoush	£15
SPICY AUBERGINE AND TOMATO FRICASSÉE (v) With fresh coriander, preserved lemon rice	£14

## SIDES

French fries, chunky chips, rosemary & parmesan french fries, rocket & parmesan salad, buttered new potatoes, truffled green beans, garlic & lemon spinach, preserved lemon rice, couscous

£3.50

## DESSERT

ICE CREAM SELECTION Ask your server for today's flavours	£5
MANGO AND PASSION FRUIT ETON MESS	£6
COCONUT AND SULTANA RICE PUDDING With caramelised pineapple	£6
CHOCOLATE TART With vanilla ice cream	£6
LEMON CHEESECAKE With crushed raspberries	£6
CHEESEBOARD OF ENGLISH CHEESES With chutney and oatcakes	£13
INDULGENT CHOCOLATE SHARING PLATE	£14