

HEAD CHEF - MITZ VORA

FOLEY'S

23 FOLEY ST, FITZROVIA

BITS & BOBS

Indonesian peanut crackers Tomato sambal	3 ⁵
Grilled sourdough Fennel butter	3 ⁵
Ceviche endive tacos Tuna, octopus, endive, cucumber, coconut miso leche, peanuts	6 ⁵
Spiced sweet potato fritters Grilled pineapple, cured red onions, saffron coconut curry	6
Charcoal grilled chicken thigh 'ends' Korean BBQ, spring onions, sesame seeds	6

VEG

Aubergine Pomegranate, dates, chilli lime yogurt, puffed quinoa, feta	8
Cauliflower Tzatziki, tomato, smoked peanuts	8
Market salad Sprouted grains, granny smith, cucumber, smoked peanuts, radish, bok choy, buttermilk	6 ⁵
Super greens Gem lettuce, kale, avo, red onion, fennel, feta, spiced quinoa, pistachio, orange	6 ⁵

MEAT

Cornflake crusted popcorn chicken Pickled shimeji, corn, endive, chorizo	8
Sticky beef Daikon cucumber som tam, avo & kaffir lime purée, crispy shallots	9
Pork belly Tamarind BBQ, apple, green papaya, buttermilk, cured red onions, toasted cashews	9
Lamb rump Confit belly, herb hummous, spiced peppers, cornbread, feta, dukkah	12

FROM THE SEA

Nori wrapped tuna Compressed nashi pear, shitake, edamame, seaweed, yuzu mayo, tapioca	11
Hake Tamarind, fennel, coconut, crispy chickpeas, okra, coriander, kale	9
Grilled octopus Black sesame mayo, spicy pork mince, peanuts, bok choy, housemade sriracha	9

FOOD MENU

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Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

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