



https://menuweb.menu
42 Gloucester Avenue London, NW1 8JD, United Kingdom
+442077222800 - https://www.restaurant-michaelnadra.co.uk/primrose-hill/









The restaurant from London offers **119** different **dishes and drinks on <u>the menu</u>** for an average price of £14. Using Michael's classical French training, he blends global influences with modern techniques to craft flavorful, fresh, and delicious dishes. From artisan bread to homemade ice cream, everything is prepared to order in our kitchen. Our menus are updated with the seasons and feature dishes made with fresh ingredients daily. We take care to offer carefully balanced dishes that are meticulously crafted and beautifully presented every time. In addition to our regular menu, we also provide vegan and vegetarian options for those with special dietary needs or allergies - without compromising on taste. Come and let Michael and his team delight you with their culinary creations.



Non Alcoholic Drinks

**WATER** 

**Entrées** 

**TOMATO CREAM SOUP** 

**Pasta** 

**RAVIOLI** 

Vegetarian

**PARMESAN ASPARAGUS** 

Seafood

**PRAWN** 

**Breakfast** 

**GRILLED MASTELO CHEESE** 

**Drinks** 

**DRINKS** 

**Fish** 

**SEA BASS** 

**Spirits** 

**MARTINI** 

**Main Course** 

**ROAST BARBARY DUCK** 

**Seafood Dishes** 

STEAMED SEA BASS

**Hot Drinks** 

**COFFEE** 

**Boxes** 

**TUNA SASHIMI** 

**Open Sandwich** 

**SALMON CEVICHE** 

**Second Course** 

**BEETROOT CAMPANELLE PASTA** 

Course 3

**PUY LENTILS SMOKED PAPRIKA** 

To Finish

TREACLE TART

£10

Course #2

SOFTSHELL CRAB TEMPURA SALMON TARTARE SWEET POTATO PUREE

Course #3

WELSH LAMB LOIN STUFFED SAVOY CABBAGE

Central

GRILLED COD

£22

**Sides & Snacks** 

TRIPLE COOKED CHIPS

**Vegetarian Tasting Menu** 



£12

### \$45

**SELECTION OF DESSERTS** 

#### **Desserts-£5**

FRESH FRUIT MARTINI (VEGAN)

#### **Thread Course**

CELERIAC VACHERIN CHEESE PITHIVIER

# Raw & Amp; Amp; Chilled Things

**SALMON TARTARE** 

## **Salads**

PUY LENTILS £19

**MIXED VEGETABLES** 

## **Starters & Salads**

**POTATO CHIPS** 

**FRENCH FRIES** 

## **Appetizer**

**CEVICHE** 

**TEMPURA** 

#### **First Course**

SALMON, SCALLOP, LIME YUZU CEVICHE

TRUFFLE CRISP POACHED EGG

#### Course 1

SAUTÉED SCALLOPS OCTOPUS BROCCOLI. KALE SPINIACH SOUP

#### Course 2

**SUCKLING PORK BELLY** 

GRILLED MASTELO CHEESE QUIONA TABOULI

#### Course #1

GUINEA FOWL LASAGNE TRUFFLED LEEKS WILD MUSHROOMS

GRILLED MASTELO CHEESE QUINOA TABOULI

#### Course 4

GRAIN FED FILLET STEAK WELSH BRAISED CHEEKS

SAFFRON TAGLIOLINI GRILLED MANOURI CHEESE

#### **Mains**

**HERB CRUSTED HAKE** 

FILLET STEAK WELSH BRAISED CHEEKS

ROAST WOOD PIGEON

#### **Starters**

TWICE BAKED GOATS CHEESE SOUFFLÉ

**TERRINE OF TURKEY** 

SALAD OF RAW BRUSSEL SPROUTS

#### Starters - £6.50

MERGUEZ SAUSAGES WITH COUSCOUS HARISSA

GRILLED MACKEREL WITH GREEK YOGHURT CHILLI PICKLED CUCUMBER

GAZPACHO SALAD WITH CROUTONS (VEGAN)



#### Mains-£12.50

GRILLED THYME GARLIC CHICKEN BREAST WITH HERB SPÄTZLE

GRILLED SEA BREAM WITH FENNEL SALAD

MOUJADRA WITH CRISP ONIONS, RAW CABBAGE SALAD POMEGRANATE (VEGAN)

#### Extra Sides - £5

TRUFFLE SPRING ONION MASHED POTATOES

SECRETT'S FARM MIXED LEAVES SALAD WITH PARMESAN BALSAMIC

MIX OF TENDERSTEM BROCCOLI, KALE, GREEN BEANS PEA SHOOTS

### **Restaurant Category**

**GLUTEN FREE** 

**DESSERT** 

**ITALIAN** 

## **Side Dishes**

SECRETT'S FARM MIXED LEAVES SALAD

TRUFFLE SPRING ONION, MASHED POTATOES

MIX OF TENDERSTEM BROCCOLI

SAUTÉED SPINACH LEMON

**SAUTEED SPINACH** 

#### Main

SAFFRON TAGLIOLINI

VENISON THREE WAYS £24

STEAMED SEA BASS WITH PRAWN CHIVE DUMPLINGS

**GUINEA FOWL LASAGNE** 

SOFTSHELL CRAB TEMPURA
SALMON TARTARE

BROCCOLI, KALE SPINACH SOUP £9

SELECTION OF HOMEMADE ICE CREAMS FRESH FRUIT SORBETS £9

SELECTION OF ARTISAN CHEESES £12

#### **Dessert**

**RICE PUDDING** 

**CHOCOLATE FONDANT** 

**SELECTION OF SORBETS** 

**CREME BRULEE** 

**FESTIVE STRUDEL** 

SELECTION OF HOMEMADE ICE CREAMS FRESH FRUIT SORBET

SELECTION OF ARTISAN CHEESES FROM LA FROMAGERIE

**VANILLA CHEESECAKE** 

£9

**SORBET** 

**SALTED CARAMEL** 

# These Types Of Dishes Are Being Served

**PASTA** 

**MEAT** 

**BURGER** 

**DESSERTS** 

**ICE CREAM** 

**SALAD** 

**CHICKEN** 

**TUNA STEAK** 

**SOUP** 

£23

£11

**BREAD** 



## Uncategorized

GUINEA FOWL & WILD MUSHROOM LASAGNE

RARE ROAST SIRLOIN CARPACCIO

**BROCCOLI, KALE & SPINACH SOUP** 

WAGYU FILLET STEAK & WELSH BRAISED CHEEKS

WELSH LAMB RUMP, MERGUEZ SAUSAGE, AUBERGINE & RACLETTE CHEESE PIE

TRUFFLE & SPRING ONION MASHED POTATOES

**SAUTÉED SPINACH & LEMON** 

MIX OF TENDERSTEM BROCCOLI, KALE, GREEN BEANS & PEA SHOOTS

**VANILLA CHEESECAKE** 

SELECTION OF HOMEMADE ICE CREAMS & FRESH FRUIT SORBET

SELECTION OF ARTISAN CHEESES FROM "LA FROMAGERIE"

## **Ingredients Used**

**POTATOES** 

**ONION** 

**GINGER** 

**CHOCOLATE** 

**SEAFOOD** 

**TUNA** 

**BUTTER** 

**CARAMEL** 

**SOFT SHELL CRAB** 

**DUCK** 

**SCALLOPS** 

**CHICKEN BREAST** 

**HADDOCK** 

**OLIVES** 

**BEEF** 

**MISO** 

# Michael Nadra Primrose Hill

42 Gloucester Avenue London, NW1 8JD, United Kingdom

**Opening Hours:** 

Monday 10:00 - 18:00 Tuesday 10:00 - 18:00 Wednesday 10:00 - 18:00 Thursday 10:00 - 18:00 Friday 10:00 - 18:00 Saturday 10:00 - 18:00

Made with Menu