



NIBBLES

Padron Peppers 10 ^(vg)
Smoked Sea Salt Flakes

TISH Selection 22 ^(vg,n)
*Sweet Potato, Chickpea Hummus
Smoked Aubergine & Tahini
Baguette Crostini & Toasted Mezonot Pita*

Homemade Focaccia 9 ^(vg)
*Sundried Tomatoes & Garlic Filling
Olive Oil & Balsamic Vinegar*

STARTERS

Roasted Chicken Soup 14
Pearl Barley & Winter Vegetables Broth

Beef Carpaccio 19 ⁽ⁿ⁾
Confit Shallots, Roasted Walnuts, Truffle Oil Crostini

Sweet Potato & Lentil Soup 13 ^(gf)
Lemon Crème Fraiche

Foie Gras 36
Goose Liver Pate, Challah Toast, Homemade Chutney

Tuna Tartare 19
Avocado Purée, Ponzu Dressing, Crostini

Lamb Rolls 19
Slow Cooked Lamb Shoulder Rolls, Mint Sauce

LARGE CUTS

Cote de boeuf 15 per 100g ^(gf)
From 1.1kg to 1.5kg, Triple Peppercorn Sauce
*Carefully Selected Glatt Kosher British Bred Meat
Served with potatoes dauphinoise & mixed vegetables*

Crusted Lamb Chops 16 per 100g ⁽ⁿ⁾
3 or 6 Chops, Pistachio Crust

Bourbon, Maple & Cajun Cured Rib Eye 95
500g, Mojo Verde Sauce

Mixed Grill Selection 99
300g Rib Eye, Chicken Breast, Lamb Kofta, Mojo Verde Sauce

GRILL

250g Hanger Steak 35 ^(gf)
Chimichurri Sauce

300g Rib Eye Steak 48 ^(gf)
Tripple Peppercorn Sauce

250g Chuck Steak 33
Chimichurri Sauce

300g Flat Iron Steak 41
Mojo Verde Sauce

MAIN COURSES

Beef Burger & Chips 32
Burger Relish, Tomato & Pickles

Turkey Schnitzel 33
Braised Red Cabbage

Slow Roasted Duck Breast 46 ^(gf)
Mash Potatoes, Roasted Beetroots & Parsnips

Sweet Glazed Jacobs Ladder 45
Short Ribs, Mash Potatoes, Portobello Mushroom, Chimichurri Sauce

Chicken Skewers 33 ^(gf)
*Soy, Miso & Honey Glazed Chicken Thighs
Mushroom & Red Onion Skewers
Salad, Toasted Sesame & Lime*

Fish & Chips 29
Battered Haddock, Mushy Peas, Tartare Sauce

Lamb Tagine 42 ^(gf)
*Slow Cooked Lamb Shoulder, Spiced Minced Lamb Meatballs
Harissa Braised Chickpeas*

Citrus Roasted Sea Bass 29 ^(gf)
Orange, White Wine & Shallot Sauce & New Potatoes

Harissa Glazed Aubergine 21 ^(vg)
Braised Chickpeas

SIDES

7 each

Homemade Chips
^(vg,gf)

Broccoli & Chilli Oil
^(vg, gf)

Garlic & Parsley New Potatoes
^(vg,gf)

Truffle Oil Chips +2.5
^(vg,gf)

French Beans Lemon Oil
^(vg, gf)

Mixed Leaves Salad
^(vg, gf)

Carrot Slaw Sesame Seeds
^(vg)

vg- vegan v- vegetarian gf- gluten free n- contains nuts

Tish Dairy Free Restaurant

196 Haverstock Hill, London NW3 2AG 020 7431 3828 | eat@tish.london | @tish_london

Prices include VAT at 20%. A discretionary 13.5% service charge or 15% for parties of 6 and above will be added to your bill
Please let us know if you have any allergies or require information regarding the ingredient used in our dishes

Please note: Our chicken and fish dishes might contain bones

