

Lio

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BRONZE

*Served sharing style*

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TAPAS TO SHARE

Bread and Butter

Hand carved Jamon de Bellota

Carabinero Scarlet Prawns

Tenderstem Broccoli with chilli butter (pb)

Beef Tartare

Tortilla chips, guacamole, lime kosho and finger lime (pb)

Confit Potato Fries with shaved truffle (v)

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## SILVER

*Served sharing style*

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### TAPAS TO SHARE

Jamon de bellota 5J

Marinated Gordal Olives

000 Anchovies

Wild Stonebass Ceviche, Padron peppers & Jalapeno Tigers milk

White asparagus salad with walnuts, figs, black truffle & Sarawak pepper (pb)

Red Mullet, XO butter sauce

### MAINS

Whole roasted chicken

*Trompette mushrooms and thyme jus*

Patagonian Hake

*Cava, Clams and Fennel*

Stracciatella Ravioli

*herb butter & cured ricotta*

### SIDES

Truffled potatoes

Tender stem broccoli, chilli butter

### DESSERT

Crema Catalana Apple and cañam

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# Lio

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## GOLD

*Served sharing style*

### TAPAS TO SHARE

Marinated olives

Jamon de bellota 5j

000 Anchovies

Beef tartar, potato pave, oscietra caviar

### STARTERS

Carabiniero Scarlet Prawns Sofrito

Asparagus, Fig & Black Truffle Salad

Tomato tartare, raw & dried tomato, olive oil (pb)

White asparagus salad with walnuts, figs, black truffle & Sarawak pepper (pb)

Bluefin Tuna tartar, guacamole, tortilla, lime kosho, finger lime

### MAINS

65-day aged Angus Tomahawk with grilled vegetables, garlic butter, chimichurri

Whole roasted wild turbot with salsa Verde

Stracciatella Ravioli with herb butter cured ricotta.

### SIDES

Truffled potatoes and tenderstem broccoli, chilli butter

### DESSERT

Dark chocolate Mousse with sour cherry

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## DIAMOND

*Served sharing style*

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Oscietra Caviar  
Traditional garnishes & warm blinis

### TAPAS TO SHARE

Jamon de bellota 5j  
Marinated Gordal Olives  
000 Anchoviēs  
Beef tartar, potato pave, oscietra caviar

### STARTERS

Wild Stonebass Ceviche, Padron peppers & Jalapeno Tigers milk  
Asparagus, Fig & Black Truffle Salad  
Carabinero Scarlet Prawns a la plancha with sofrito  
Tuna tartar, guacamole, tortilla, lime kosho, finger lime  
Red Mullet, XO butter sauce

### MAINS

Whole roasted wild turbot with salsa verde  
Langosta tail, Espelette butter, basil, spaghettoni  
Spanish A5 Wagyu Prime Rib 750g  
Linguini al Limone Con Caviar Sour cream ossetra caviar  
Arroz de Coliflor (pb), cauliflower, pine nut, Saffron

### SIDES

Truffled potatoes  
Tender stem broccoli, chilli butter  
Grilled portobello mushrooms

### DESSERT

Lio Dessert Selection  
A selection of our fresh fruits & desserts

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VEGETARIAN

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STARTER

White asparagus salad (pb)  
with walnuts, figs, black truffle and sawarak pepper

FIRST COURSE

Stracciatella Ravioli (v)  
with fresh herbs and Belper Knolle

SECOND COURSE

Arroz de coliflor (pb)  
with pine nut and saffron

SIDES

Confit potato fries (pb) with shaved truffle  
Tenderstem broccoli (pb) with chilli butter

DESSERT

Winter Spiced Berry Tart (pb)

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## WINE PACKAGES

### HOUSE £75pp

Glass of cava on arrival  
Cava La Macia

House wine, beers, and softs  
Macabeo

Academia de los Nocturnos  
Spain Pinot Noir Rose  
Alta Pavina  
Castilla y Leon  
Spain Bobal  
Academia de los Nocturnos

### PREMIUM £95pp

Glass of champagne on arrival  
Moët & Chandon

Premium wines, beers, soft drinks  
Sauvignon Blanc

Baron de Badassiere 2022  
France Gavi di Gavi 'La Contessa'  
Broglia  
Piedmont Pinot Noir Rose  
Alta Pavina  
Castilla y Leon  
Spain Garnacha Tintorella 'Adaras Lluvia'  
Almansa Rioja Reserva, Muriel

Prices are inclusive of VAT at 20%. A service charge of 15% of food and beverage will be applied.

*Lío*

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# MEZZANINE GROUP PACKAGES

BRONZE £100pp

Exclusive VIP pod in the mezzanine area offering a blend of standing and seating options from 7.30 - 11.30pm

Pre-show entertainment

Full Lío London show experience

Set sharing menu

Entry to the post-show afterparty

SILVER £170pp

Exclusive mezzanine access from 7.30pm - 11.30pm

Reserved mezzanine seating & standing space

Glass of bubbles on arrival

Pre-show entertainment

Full Lío London show experience

Three-course meal

Entry to the post-show afterparty

Prices are inclusive of VAT at 20%. A service charge of 15% of food and beverage will be applied.



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# BALLROOM GROUP PACKAGES

**GOLD £220pp**

Access from 7.30pm - 11.30pm

Reserved ballroom floor seating for the duration of the show

Glass of cava on arrival

Pre-show entertainment

Full Lío London show experience

Four-course sharing style meal

Entry to the post-show afterparty

**DIAMOND £490pp**

Access from 7.30pm - 11.30pm

VIP ballroom floor seating for the duration of the show

Glass of premium champagne on arrival

Pre-show entertainment

Full Lío London show experience

Luxury four-course sharing style meal

Selected wine pairing with meal

Entry to the post-show afterparty

Prices are inclusive of VAT at 20%. A service charge of 15% of food and beverage will be applied.