

Lio

LOVE. LIO. LONDON

BRONZE

Served sharing style

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

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

with apple and cinnamon (GF)

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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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VEGETARIAN

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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MEZZANINE PACKAGES

BRONZE £100pp

Exclusive VIP pod in the mezzanine area offering a blend of standing and seating options from 7.30 - 11pm

Pre-show entertainment

Full Lío London show experience

Set sharing menu

Entry to the post-show afterparty

SILVER £170pp

Mezzanine access from 7.30pm - 11pm

Reserved mezzanine seating

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 PACKAGES

GOLD £220pp

Access from 7.30pm - 11pm

Reserved ballroom floor seating for the duration of the show

Pre-show entertainment

Full Lío London show experience

Four-course sharing style meal

Entry to the post-show afterparty

Please note: If you would prefer to dine from our
à la carte menu please kindly let a member
of the reservations team know.

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