

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

Carabinero 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

Oscietra Caviar
Traditional garnishes & warm blinis

TAPAS TO SHARE

Jamon de bellota 5j
Marinated Gordal Olives
000 Anchovies
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

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

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.



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MEZZANINE PACKAGES

BRONZE £100pp

Mezzanine access from 7.30pm - 11.30pm
Reserved mezzanine seating & standing space
Pre-show entertainment
Full Lío London show experience
Set sharing menu
Entry to the post-show afterparty

SILVER £170pp

Mezzanine access from 7.30pm - 11.30pm
Reserved mezzanine seating & standing space
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 - 11.30pm

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

A la carte menu is available on request. Please notify your booking agent
if you would prefer to dine from a la carte.

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