



MATE'S

RESTAURANT
EST 2024



WELCOME TO MATE'S

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At Mate's, our mission is to create a place where you can celebrate life's special moments by offering the best food, exceptional service, and unparalleled ambiance in Clapham. In our restaurant, you'll discover a modern twist on gourmet cuisine. We are passionate about innovation and excited to surprise you with a creative approach to your favorite dishes, prepared with fresh and flavorful ingredients. Our diverse menu offers a wide selection of dishes, from meat to seafood, with vegetarian and vegan options as well.

Where every flavor tells a story

STARTERS

SOUP OF THE DAY (Served with home-made bread)	6.50
TOMATO, BASIL & MOZZARELLA BRUSCHETTA Toasted bread topped with fresh tomatoes, mozzarella, and basil pesto, finished with olive oil.	5.50
PAN-FRIED ITALIAN ARTICHOKE (V) Lime zest - avocado purée - artichoke sauce - potato croquettes - lovage oil	12.00
CALAMARI Lightly buttered salt and pepper squid chunks served with homemade tartar sauce	11.00
BLACK ANGUS BEEF CARPACCIO Black Angus beef, wild rocket, pomegranate seeds, gherkins, carrots, truffle mayonnaise	14.50
BEETROOT CARPACCIO Goat's cheese - walnuts - beetroot dressing - micro herbs - drizzle of basil oil	10.50
TEMPURA PRAWN TACOS Guacamole, cherry tomato, pickles red onions, lime, avocado mayo, tempura prawn Sriracha sauce	14.50
BAKED PRAWNS WITH TOMATO SAUCE King prawns, tomato sauce, garlic, fresh chilli, parsley, olive oil, black pepper. Served with homemade bread.	15.00
SEARED SCALLOP WITH CELERIAC PURÉE Scallops, celeriac purée, Jerusalem artichoke chips, king oyster mushrooms, Lemongrass Sauce.	16.50
BAKED CAMEMBERT Camembert cheese, walnut, honey, rosemary, truffle, served with Homemade bread	10.95

PINSA

(Is a crisp, soft bread from Rome that is a taste and textural sensation.)

AL FUNGHI Truffle paste, mix mushroom, soft cheese, olives powder	12.00
AL PESTO Basil pesto, soft cheese, cherry tomatoes, olives	10.00
PINSA WITH BURRATA Burrata, basil pesto, mozzarella, tomato sauce, crudo prosciutto	15.00
PIZZA ROMAN STYLE Octopus, smoked pepper sauce, smoked mozzarella, olive oil, prawns.	18.50

SALADS

QUINOA MANGO SALAD Fresh quinoa mixed with mango, cucumber, cherry tomatoes, and mint, pumpkin seeds, tossed in a light lemon dressing.	13.50
GRILLED CHICKEN CAESAR SALAD Grilled chicken breast, sweet corn, cherry tomatoes, organic Parmesan cheese, and romaine lettuce.	15
BURRATA SALAD Baby watercress - cherry tomato - peashoots - pine nuts - basil oil	15
AVOCADO SALAD WITH GRILLED PRAWNS & SMASHED FETA Mixed leaf salad, ripe avocado, grilled prawns, smashed feta cheese, cherry tomatoes, drizzled with extra virgin olive oil and a squeeze of lemon.	16.50
GRILLED PEACH & BURRATA SALAD Mixed leaf salad with creamy Burrata, grilled peach slices, toasted almonds, and a zesty orange marinade	15.50

*A Discretionary Service Charge of 12.5 % will be added to your bill.

FOOD ALLERGIES AND INTOLERANCES

*Please speak to a member of staff about the ingredients in your meal when making your order.

PASTA & RISOTTO

CHICKEN RISOTTO WITH LEMONGRASS SAUCE chicken, lemongrass sauce, Parmesan cheese	16.00
CHICKEN RISOTTO Chicken ~ mix vegetables ~ parmesan cheese ~ drizzle of basil oil	14.80
WILD MUSHROOM RISOTTO Wild Mushrooms ~ truffle oil ~ shaved parmesan	16.80
CREAMY PEPPER RISOTTO Soft cheese, Parmesan, chicken broth, onion & garlic	14.80
TAGLIATELLE WITH RIB EYE Porcini mushroom, beef broth, mascarpone, fresh chives, Truffle paste	25.00
XL RAVIOLI WITH LOBSTER Cherry tomatoes ~ tiger prawns~ white wine~ parsley	23.00
VEGAN SPINACH GNOCCHI SPINACH & BASIL PESTO Soft spinach gnocchi ~tossed in a fresh basil pesto with pine nuts	18.00
BLACK TAGLIATELLE WITH SEAFOOD Black tagliatelle (squid ink pasta), prawns, mussels, squid, fresh tomatoes, garlic, olive oil, basil.	25.00
WILD BOAR RAGÙ WITH SPINACH GNOCCHI Wild boar ragù, spinach gnocchi, Parmesan cheese	18.00
SPAGHETTI CARBONARA Guanciale (Italian cured meat)~ egg yolk~ Pecorino cheese	15.60

MAINS

SALMON WITH WHEAT MIXED VEGETABLES & CELERIAC PURÉE Pan-seared salmon fillet served with seasonal vegetablesceleriace purée .	26.50
RIBEYE STEAK WITH GRILLED VEGETABLES & PEPPERCORN SAUCE 250gr ribeye steak, grilled vegetables, peppercorn sauce	30.00
CORN-FED CHICKEN BREAST Corn purée, grilled asparagus, mushroom gravy, herb oil	23.00
OCTOPUS WITH PEPPER SAUCE, BABY POTATOES & PRAWN BISQUE Octopus, baby potatoes, roasted red pepper sauce, prawn bisque.	23.50
WILD BOAR SAUSAGES Creamy Mash Potatoes ~ Port Sauce ~curly kale	18.95
FISH AND CHIPS Thick Hand Cut Chips ~ Mushy Peas ~ Tartar Sauce	16.80
HOME MADE MATES BURGER fresh tomato, red onion, lettuce, and light house sauce on a whole wheat bun	15.50
PICANHA WITH CELERIAC PURÉE, GRILLED ASPARAGUS & DEMI-GLACE Tender grilled picanha served with a silky celeriac purée, chargrilled asparagus, demi-glace sauce.	27.50

SIDES

PADRÓN PEPPERS WITH SMASHED FETA Blistered Padrón peppers served with creamy smashed feta	5.50
CORN RIBS Crispy sweetcorn tossed with Parmesan, chives, garlic, and smoked paprika	5.50
WILD ROCKET SALAD Peppery wild rocket , crunchy walnuts, shaved Parmesan, and dressed in balsamic olive oil.	6.50
STEAMED BROCCOLI Miri and soya sauce ~ garlic and chilly flakes	5.50
HOMEMADE FOCACCIA BREAD With olives, cherry tomatoes & rosemary	5.50
PARMESAN AND TRUFFLE FRIES	5.00
FRENCH FRIES	4.00

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THANK YOU FOR CHOOSING

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visiting our website!



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instagram !