

MIA MALU

GROUP DINING, EVENTS & CATERING SERVICES
314 EARLS CT RD, LONDON SW5 9BQ



HOST YOUR EVENT AT MAMALÙ

Experience the Italian authenticity at Mamalù! Our restaurant offers an exceptional dining experience featuring directly imported and certified seafood, homemade pasta, seasonal vegetables, and uniquely tender dry-aged meat. These exquisite flavours will transport you on an incredible culinary journey, accompanied by our dedicated and professional hospitality staff.

At Mamalù, we take pride in accommodating various events, making us the perfect choice for your special occasions. Whether it's a birthday celebration, a festive Christmas party, or a corporate gathering, we have the ideal space to suit your needs. From group entertaining to exclusive hire, we have the flexibility to make your event a memorable one.





THE MAIN ROOM

Our main dining room is designed to offer the finest Italian cuisine and heartfelt service. It's the ideal setting to create cherished memories with friends, family, and colleagues. Choose Mamalù for your next event and let us help you make an unforgettable experience filled with authentic Italian food, warm hospitality, and a touch of charm. Ideal for parties, wedding receptions and entertaining clients, our Events Team is on hand to help plan the perfect event. Whatever the event, we can guarantee it will be one to remember.

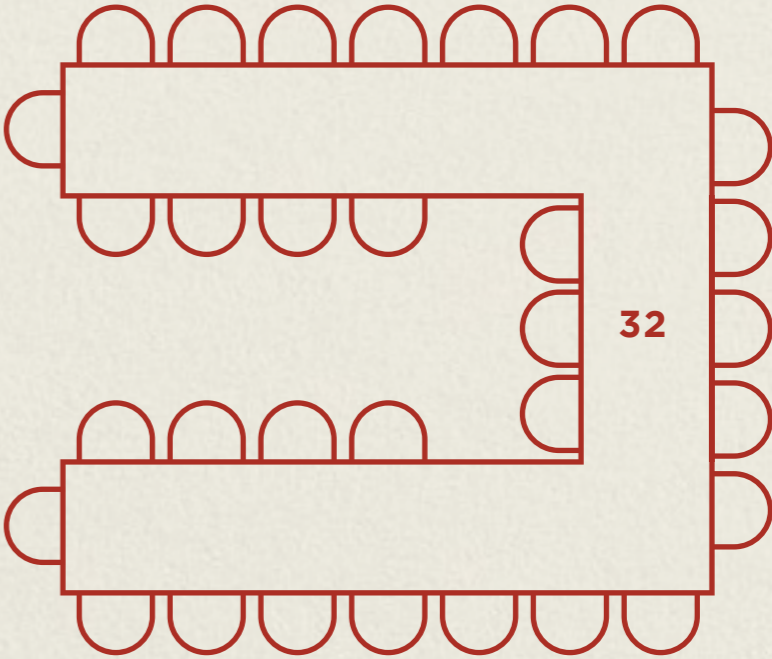
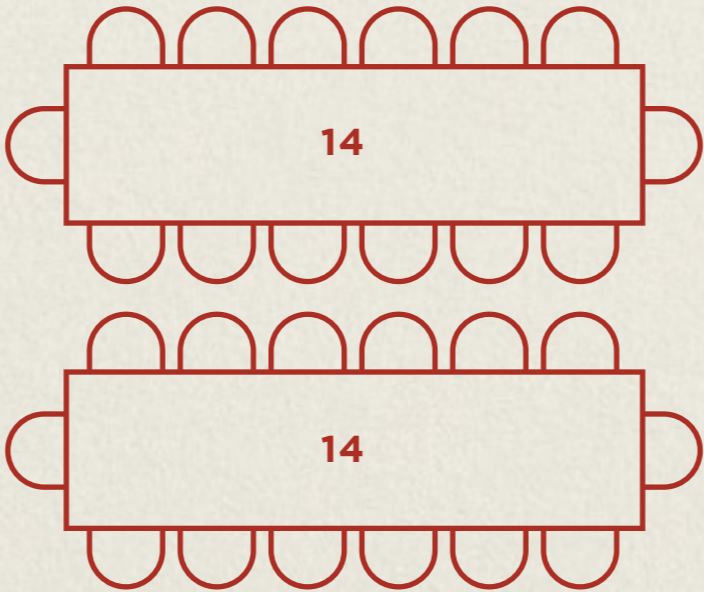
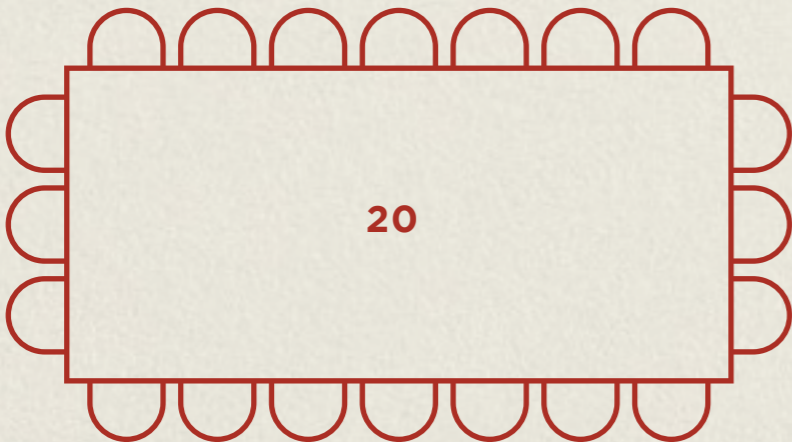


THE MAIN ROOM

Our Main Dining Room can accommodate the following layouts:

Single table or Multiple tables for up to 50 guests (see layout pictures)

Drinks/Canapes reception: 60 guests





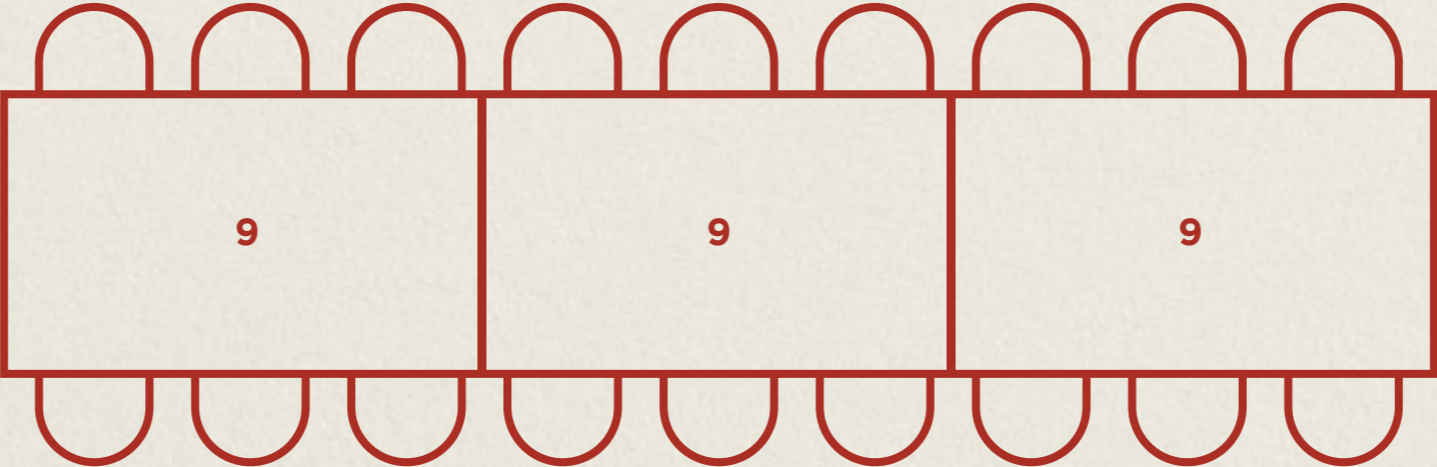
THE PRIVATE DINING ROOM

Our private dining room is ideal for corporate lunches or dinners, and a bespoke menu can cater to the preferred taste and budget. It is suitable for more intimate events and celebrations like small functions, meetings or similar.

THE PRIVATE DINING ROOM

Our Private Dining Room can accommodate up to 18 guests.

Layout examples for PDR:





FOOD

We offer set menus priced per person, ensuring a memorable dining experience for your event. In addition to our regular offerings, we craft personalised menus for group reservations and exclusive private events. These occasions are perfect for those seeking a more intimate, tailor-made dining experience that reflects their unique preferences and those of their guests. Our commitment to seasonality and sourcing the finest ingredients remains unwavering. All our menus can be tailored for allergies and dietaries; please let our team know when you make your reservation.

TASTING MENU

£47



TARTARE DI TONNO

Red Tuna Tartare, Avocado, Rocket

OCTOPUS SALAD

Mediterranean Octopus, Potatoes, Parsley

TARTARE DI MANZO

Beef Carpaccio, Rocket Salad, Vacche Rosse Parmesan Cheese, Black Truffle

BASKET OF BREAD

& Tuscan Olive Oil (VE)

PACCHERI AL TONNO ROSSO

Homemade Paccheri, Red Tuna Ragut, Puttanesca Sauce

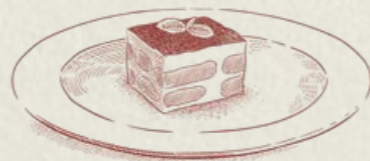
PRAWNS & CALAMARI FRITTI

Deep Fried Squid, Mazara Red Prawns, Courgettes

CICORIA

SCAROLA ALLA NAPOLETANA

PUNTARELLE



£47

EVENT MENU

£65PP



£65

STARTER

BURRATA CHEESE

stuffed with Red Prawns tartare, Red Prawns Bisque & Truffles

CARPACCIO DI MANZO

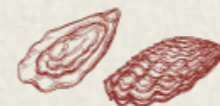
& Truffles tonn  Sauce

PUNTARELLE SALAD

Anchovies Dressing

GILLARDEAU & COCOLLOS OYSTERS

Lemon & Mignonette



MAIN COURSE

WILD SEABASS FILET

Napoletana Scarola

or

TAGLIOLINO PISTACCHIO & RED PRAWN TARTARE

or

BEEF FILLET

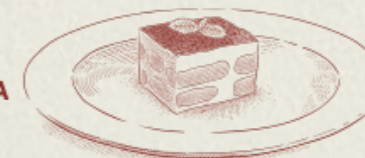
Mash potatoes, wild mushroom, red wine jus

DESSERT

TIRAMISU'

CROSTATA DELLA NONNA

CANNOLI SICILIANI



SEAFOOD EXPERIENCE

£90

CRUDO DI MARE

Gillardeau & Cocollos Oyster, Langoustine, Red Prawns, Pink Prawns

CARPACCIO DI GAMBERO DI MAZARA

Beef Carpaccio, Rocket Salad, Vacche Rosse Parmesan Cheese

OCTOPUS SALAD

Mediterranean Octopus, Potatoes, Parsley

ZUPPA DI SCOGLIO

Mixed Searock Stew



TARTARE DI SPADA

Swordfish Tartare, Avocado, Lime, Tropea Onion, Chilly

TAGLIOLINO ASTICE

Homemade Tagliolini, freshly caught Breton Lobster

SCAMPI GRATINATI

Baked Sicilian Langoustines

CAUGHT OF THE DAY

HOMEMADE DAILY HOUSE DESSERT

or

HOMEMADE TIRAMISU'

or

CROSTATA DELLA NONNA



£90

EVENT CANAPES MENU

£33

QUAILS' EGGS

Tuna sauce & croutons



AUBERGINE CAPANATA TARTLETS

"Vegetarian"

TRUFFLE ARANCINO

Parmesan sauce, Black Truffles

COURGETTES ROLL

Soft cheese, almonds & Mint "Vegetarian"

RED PRAWNS

& avocado tartlet

PARMESAN SPHERE

Beef Carpaccio, micro rocket

SWEET CANAPES

PANNACOTTA & STRAWBERRIES

RHUM & CHOCOLATE BALL

MIXED BERRIES SKEWER

BOWL PASTA

PACCHERI

Clams & wild mushrooms

GNOCCHETTI

Pistacchio Pesto & Red Prawns Tartare

STROZZAPRETI

Black Truffle



£33



DRINKS

Our drinks offer classic cocktails and a wine list from Italy and France. Wine and drinks pre-orders are encouraged.



IN-HOUSE BAKED CAKES AND PATISSERY

Savour the ideal of our bespoke, in-house baked celebratory cakes made by our pastry chef.



CATERING SERVICES

Whether you're interested in a private event and require our catering services at an external venue, we excel at designing customised menus and canapés for any occasion. Let us work with you to create a truly exceptional culinary experience that leaves a lasting impression on your guests.

EXTRA SERVICES

Dedicated Event Team

Menu Custom

Bespoke wine matching with Sommelier

Personal bartender

Floral arrangements

Decoration arrangements

Personalised place cards and menu design

In-House celebratory cakes

Oysters Bar

Cloakroom

Other custom entertainment services (DJs or other music requests)

OUR PRICES

Our pricing is tailored to the specific event type and can be consulted with inquiries. We require a minimum spend for exclusive private hires based on the event's day.

* Prices include VAT and exclude a discretionary 12.5% service charge, which will be added to the final bill. A 30% holding deposit is required to secure your booking for all type of events. Additional 20% is required to be paid a week prior to the event for exclusive private hires.

Please note we prepare / charge according to the number of guests booked, so we appreciate prior knowledge of those unable to attend.

Cancellation policy:

Cancellations more than one month before an event will be reimbursed.

Cancellations between one month and seven days before an event will forfeit the 30% deposit.

Any cancellation for private hires within 78 hours of the event will forfeit the 50% deposit.

Please get in touch with us for any pricing details

MAMMALU

STANDARD OPENING HOURS

Tuesday, Wednesday, Thursday, Sunday: 18:00 - 23:00

Friday and Saturday: 18:00 - 23:30

Saturday and Sunday Lunch: 12:30 - 15:30

Monday — Closed

For any booking inquiries, please complete the form on our website, and we will get in touch shortly.

Or contact our event team at: reservations@mamalu.uk
/ or call: 020 3870 5594

Thank you

314 Earls Court Road, London SW5 9BQ
www.mamalu.com
[@mamalu_london](https://www.instagram.com/mamalu_london)
www.mamalu.uk

