

MAMALU

RISTORANTE ITALIANO

APERITIVO

APEROL SPRITZ
Aperol, Prosecco,
Soda

• 12 •



NEGRONI
Martini Rosso,
Campari, Gin

• 13 •

CAMPARI SPRITZ
Campari, Prosecco,
Soda

• 13 •

G&T
Gin, Franklin &
Sons Tonic Water

• 12 •

MIMOSA
Prosecco, Orange

• 12 •

BOTTOMLESS WEEKEND BRUNCH

• 50pp •

Enjoy our Bottomless Brunch with 60 minutes of
bottomless Prosecco or Rose Wine and our Italian Weekend
Brunch Menu.

Every Saturday from 12:30 PM to 3:00 PM.
Upgrade to bottomless Aperol Spritzer or Cosmopolitan
£10pp

NIBBLES

**VACCHE ROSSE
PARMESAN** 
min 30 Months aged (V)

• 8 •

PARMA HAM 
24 Months Aged

• 10 •

NOCELLARA OLIVES
Valle del Belice (VE)

• 4 •



**SELECTION OF
HOMEMADE BREAD**
& Tuscan Olive Oil (VE)

• 4.5 •

SIDES

CICORIA
Pan Fried Wild Chicory (VE)

• 8 •

INSALATA MISTA
Mixed salad, Lamb Lettuce,
Rocket, Baby Gem (VE)

• 6 •

PUNTARELLE
Raw Chicory Heart,
Anchovies & e.v.o.o dressing

• 9 •

CARCIOFO FRITTO
Fried Artichokes (VE)

• 9 •



MONTHLY MENU

• 49 •

SAUTE DI COZZE
Sautéed British Mussels, Garlic, White Wine, Parsley
or

TARTARE DI GAMBERO & AVOCADO
Mazara Red Prawn Tartare, Avocado,
Lemon & e.v.o.o. dressing

TAGLIOLINI PISTACCHIO E GAMBERI
Homemade Tagliolini, Pistachio
Pesto, Mazara Red Prawns

or

SPAGHETTI VONGOLE VERACI
Spaghetti, Mediterranean Clams, Parsley

GELATO or SORBETTO ARTIGIANALE
Daily selection, 3 scoops

DESSERTS

CROSTATA FATTA IN CASA
Homemade Cherry
& Pistachio Pie 

• 7 •

TORTA DI MELE
Apple & Cinnamon Tart 

• 7 •

TIRAMISU AL TAVOLO
Homemade Tiramisu for Two
served at the Table 

• 18 •

ROYAL FRUIT PLATTER
Daily fruits selection on
Ice for Two (VE)


• 22 •

**GELATO or SORBETTO
ARTIGIANALE**
Daily selection, 3 scoops

• 8 •

SEAFOOD BAR

CARPACCIO DI GAMBERO DI MAZARA

Red Mazara Prawn
Carpaccio,
lemon zest, e.v.o.o. 

• 21 •




SCAMPI E GAMBERI

Mazara Red Prawns,
Sicilian Langoustines, Pink
Prawns Served raw or cooked 

• 22 PER 100G •

TARTARE DI GAMBERO & AVOCADO

Mazara Red Prawn Tartare,
Avocado,
Lemon & e.v.o.o. dressing 

• 26 •



STARTERS

SAUTE DI COZZE

Sautéed British Mussels,
Garlic, White Wine, Parsley

15

POLPO E PATATE

Mediterranean Octopus,
Potatoes, Parsley

21

FRITTURA MISTA

Deep fried Squid, Mazara Red
Prawns, Courgette

16



CARPACCIO DI MANZO

Beef Carpaccio, Rocket Salad,
Vacche Rosse Parmesan Cheese

16

TARTARE DI MANZO

Beef Tartare, Parmesan Cream
Winter Black Truffle

29

ARANCINI CON TARTUFO NERO

Winter Black Truffle
Acquerello Rice Balls (V)

14




PASTA

PACCHERI ALLA PESCATORA

Homemade Paccheri, Selection
of daily Mix Seafood 

• 25 •

CARBONARA

Paccheri, AA Pastured Eggs, Guanciale
(Pig Cheek Bacon) Vacche Rosse Parmesan
& Pecorino Cheese, Pepper 

• 16 •

PACCHERI ALLE COZZE

Homemade Paccheri, Mussels,
Tomatoes, Garlic, Chili & Parsley  

• 18 •

QUATTRO POMODORI

Spaghetti Four Tomatoes
(San Marzano, Cherry, Yellow, Plum)(VE)

• 16 •

SPAGHETTI VONGOLE VERACI

Spaghetti, Mediterranean Clams,
Parsley 

• 26 •

CACIO E PEPE

Homemade Tonnarello Pasta,
Pecorino Romano Cheese, Black Pepper (V) 

• 15 •

TAGLIOLINI PISTACCHIO E GAMBERI

Homemade Tagliolini,  
Pistachio Pesto, Mazara Red Prawns

• 28 •

TAGLIOLINI SCAMPI

Homemade Tagliolini,
Scampi, Cherry Tomatoes,
Garlic & Chili 

• 37 •

ADD

MAZARA RED PRAWN 8

LANGOUSTINES 8



MAINS

Mamalu is the ultimate authentic Italian experience!
Directly imported and certified seafood, and uniquely tender dry aged meat.

FISH

POLPO E PUNTARELLE

Fried Mediterranean
Octopus, Baby Chicory

• 29 •



SEABASS E PUNTARELLE

Wild Caught Seabass Fillet,
Baby Chicory 

• 27 •

FRITTURA MISTA

Deep Fried Squid,
Mazara Red Prawns,
Courgettes

• 26 •

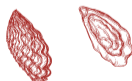
SCAMPI o GAMBERI SICILIANI

Grilled or Baked Sicilian
Langoustines or
Mazara Red Prawns 

• 22 PER 100G •

**PESCATO DEL
GIORNO**

Catch of the day
• MARKET PRICE •



DAILY SEASONAL SPECIALS

Ask for availability

MEAT

FILETTO 

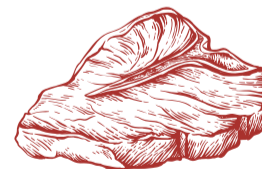
Beef Fillet
Himalayan salt

• 31 •

COTOLETTA ALLA MILANESE

Breadcrumbs Veal Cotoletta
served with Green Salad

• 36 •



KIDS MENU

Any Main Course, side and Ice Cream £9.99* per child.

MAINS

Chicken Cotoletta, Salad and Chips or
Spaghetti Quattro Pomodori or
Fish Cotoletta, Salad and Chips

DESSERT

1 scoop of Ice Cream

Up to 9-year-old kids eat for free on Sunday from
12:30 – 15:00.
One child for every main course paying adult.



(V) Vegetarian (VE) Vegan (GF)   

Allergies: Please ask a member of staff any questions regarding allergies. There is a discretionary gratuity of 12.5% on every bill.

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