

Aleo

soft opening

brunch menu...

from 9am - 4pm

Breakfast & Brunch

Shakshuka Burrata (v)

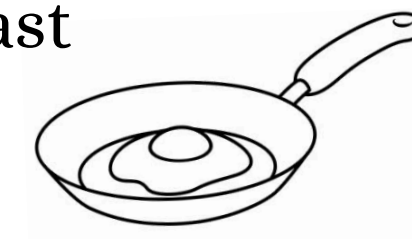
Classic Shakshuka with an Italian twist

£14

Eggs any way (v)

Scrambled/Poached/Fried with sourdough or brioche toast

£12



Avocado Millefeuille (vg)

Crushed avocado, crispy wafers, lime & coriander

£9

Breasola Benedict

Toasted muffins, poached eggs, Wagyu Breasola & black truffle hollandaise

£15

Open Steak Sandwich

Sirloin steak, stewed onions, rocket & bernaise on toasted sourdough

£24

Waffle Royale

Smoked Salmon, spinach, poached eggs & hollandaise on homemade waffles

£14

Sweet

Greek Yoghurt & Granola (v)

Greek Yoghurt, lemon thyme, homemade granola
& seasonal fruits

£8

Acai Chia Ripple (v)

Coconut milk chia with acai, mango, strawberry
& dragon fruit

£9

Cleo Pancakes (v)

Our signature pancakes with blueberry compote

£9

Brown Sugar Waffles (v)

Grilled bananas & cinnamon cream

£9

Freshly Baked Croissant (v)

with homemade raspberry jam £5

with strawberries & cream £9

with chocolate & pistachio £9

Sides

Beef sausage

£6

French fries

£5

Spicy sucuk

£8

Crushed avocado with lime

£5

Feta

£3

Smoked Salmon, London Cure

£9

Grilled halloumi & chilli honey

£5

Grilled portobello mushroom

£5

Gluten free bread available on request. Most dishes can be made Vegetarian, please speak to your waiter.

A discretionary 12.5% service charge will be added to your bill, prices include VAT.

Please inform our staff of any allergies you may have.

Aléo

dinner menu...

Apperitives

Freshly baked potato & onion foccacia

Served warm, with zaatar & olive oil

£4

Pumpkin Soup

With chestnut & aged Comté

£9

Black Truffle Flatbread

Fontina & rosemary

£18

Breasola Flatbread

Breasola on crispy flatbread, rocket & black truffle mayo

£14

Spiced lentil soup

Root vegetables, garlic & ginger

£9

Cold Bites

Bluefin Tuna, tomato & olive oil dressing

£16

Avocado Millefeuille

£9

Dry aged beef tartare wraps, fresh wasabi

£12

Hot Bites

Courgette, mint & feta beignets

£7

Glazed spiced buttermilk chicken

£9

Grilled king prawns, watermelon & mint salsa

£12

Plates

Grilled Seabass

Cooked over charcoal, taramasalata, pickled courgettes
& lemon

£24

Chicken Milanese Caesar

Corn-fed chicken, garlic butter, romaine lettuce
& ceasar dressing

£19

Calmarata & Burrata

Parmesan, basil, San Marzano tomato sauce

£15

Crab Linguine

Tomato, garlic, parsley & lemon zest

£16

Cleo Salad

Garden Greens, tomatoes, walnuts, feta, pomegranate, lemon
vinaigrette

£9

Ratatouille

Slow cooked summer vegetables, whipped goat cheese &
marjoram

£15

Cheeseburger

Smoked Cheddar, lettuce, tomato, house pickles

£16

Dry-aged beef sirloin

300g, rubbed with herbs & served with bernaise

£48

Sides

Steamed greens

£5

Grilled broccoli

£5

Mixed leaf salad, sesame yuzu

£5

French fries

£5

Creamed spinach

£5

Crispy onion rings

£5



drinks menu..

Cleo

Wine

Sparkling

	Bottle	Carafe	By the Glass
Amore della Vita - Prosecco - Extra Dry - NV	£38		£9
Amie Cremant	£45		£11
Roebuck Estates - Classic Cuvee - 2018	£75		
Veuve Clicquot - Yellow Label Brut - NV	£95		£22
Veuve Clicquot - Rosé - NV	£110		£29
Ruinart - Blanc de Blancs - NV	£140		£32
Veuve Clicquot La Grande Dame - NV	£280		
Dom Perignon - Vintage Blanc - NV	£320		£54
Ruinart - Rosé - NV	£160		
Krug Grande Cuvée, Rosé - NV	£640		
Dom Perignon - P2 Rosé - NV	£2800		
Amie - Non-alc Sparkling Rosé	£30		£8

White

Barone di Bernaj - Grillo DOC Sicilia - 2023	£35		
Morin Langaran - Picpoul De Pinet - 2023	£48	£36	£9
Lapilli - Greco di Tufo DOCG - 2023	£45	£34	£8.50
RockBare - Clare Valley - Riesling - 2019	£49		
Abellio - Albarino - 2022	£50		
Sebastiani - Chardonnay - Butterfield Station - 2022	£60	£44	£11
Domaine Passy le Clou - Petit Chablis - 2021	£65		
Jordan - Inspector Peringuey - Chenin Blanc - 2022	£65		
Laetitia Ducroux - Sancerre - 2022	£70	£48	£14
Les Parcelles de Saulx - Bourgogne Chardonnay - 2022	£85		
Cloudy Bay Sauvignon Blanc	£95	£75	£18

Rose

Amie Original Rosé	£40	£32	£8
Whispering Angel	£65		
Minuty - Prestige - 2023	£68	£48	£12
Rock Angel - 2020	£80		
Les Clans	£160		
Garrus	£260		

Red

Barone di Bernaj - Frappato IGT Terre Sicilia - 2023	£35		
Penedo Gordo - Tinto - 2022	£38		
Amie Carignan	£42	£28	£8.50
Finca Ambrosia - Casa - Malbec - 2022	£45	£32	£11
Terrazas - Malbec	£49	£35	£12
Saint-Etienne - La Garrigue Cotes-du-Rhone-Villages - 2022	£50		
RockBare - McLaren Vale - Shiraz - 2017	£55		
Chateau Grand Peyrou - St Emilion GrandCru - 2020	£60	£40	£14
Sebastiani - Cabernet Sauvignon - North Coast - 2021	£65		
Tenuta di Arceno - Chianti Classico - 2021	£65		
Chalk Hill - Pinot Noir Sonoma Coast - 2022	£70	£50	£15
Man O' War - Dreadnought Syrah - 2020	£80		
Joseph Phelps - Insignia - 2019	£620		

Cocktails

Signature

Lullaby

Strawbery, chamomile, Champagne

£18

The Twinkle Star

Vodka, elderflower, mint, lemon, Champagne

£16

Butterfly Bloom

Gin, Butterfly pea flower, passionfruit, lemon

£17

Yuzu Island

Rum, pandan syrup, lime, yuzu sake

£17

Chilli Crush

Tequilla, chilli syrup, lime, grapefruit soda

£16

Sultan Sip

Bourbon, dates, bitters

£17

Classics

Negroni

Gin, Campari, sweet vermouth

£15

Aperol Spritz

Aperol, Prosecco, soda water

£13

Old Fashioned

Bourbon, Angostura bitters

£16

Clover Club

Gin, raspberry syrup, lemon juice

£15

Margarita

Tequilla, Cointreau, lime juice

£15

Espresso Martini

Vodka, espresso, coffee liqueur

£15

Beers

White Rhino - IPA

£8.50

White Rhino - Pale Ale

£8

NOAM Lager

£9

Peroni Nastro Azzurro

£7

Lucky Saint Unfiltered Lager

£6

Showerings Triple Vintage Cider

£9.50

Dessert

Brown sugar waffles
Grilled bananas, cinnamon cream
£9

Tiramisu
The classic Italian “Pick-me-up”
£9

Fruit sushi
Coconut rice, fruit shavings, lime & ginger syrup
£9

Lacquered pineapple
Caramel sauce, mint & lime
£9

Basque Cheesecake
with blueberry compote
£9

Lotus Basque Cheesecake
£10

Coffees

Espresso
£2.80

Latte
£3.80

Americano
£3

Macchiato
£3.50

Turkish coffee
£3

Hot Chocolate
£4.50

Mocha
£4.50

Cappuccino
£3.80

Match Latte
£4.50

Turmeric Latte
£4.50

Flat white
£3.80

Teas

Turkish tea
£3.50

English Breakfast
£3.50

Earl Grey
£3.50

Green Tea
£3.50

Chamomile
£3.50

Lemongrass
£3.50

Peppermint
£3.50

Fresh mint
£3.50

Juices

Fresh Orange
£6

Fresh Grapefruit
£6

Turmeric shot
£3