

HEAD CHEF:
SAKORN SOMBOON

FOLEY'S

MODERN ASIAN CUISINE

23 FOLEY ST
FITZROVIA

COCKTAILS

MONKEY KING 8

Whiskey, coconut rum, sake, guava & passion fruit juice, pineapple syrup, sour

LADY DRAGON 8

Gin, grapefruit & orange juice, chilli, bubble & rose syrup, yuzu sour, pomegranate, topped w/ elderflower

TIGER JIANG 8

Vodka, vanilla liqueur, apple juice, sour, ginger

ASIAN GARDEN 9

Gin, elderflower, cucumber syrup, apple juice, lemon, egg white

FOLEY'S GIN & TONIC 9

Gin, lemon, grapefruit, pink peppercorns

TOMMY TAM SPICED MARGARITA 9

Tequila, lime, chili, agave

CUSCO' SOUR 10

Pisco, lime, maracuya juice, pineapple syrup, armago bitters, absinth, passion fruit & egg white

ESPRESSO MARTINI 10

Vodka, kahlua, espresso

CHAI OLD FASHIONED 10

Whiskey, chai, cherry liqueur

VIRGIN COCKTAILS

RE-FRESH 7

Elderflower, fresh lime, peychaud's bitters, soda

ANGEL'S LIPS 7

Seedlip spice, berries, ginger, bubblegum, lime

YODA 108 7

Seedlip garden, ginger, pineapple, rose

FOOD MENU

BITS & BOBS

EDAMAME 3.5 V / VG / GF

Black hawaiian salt

PORK SKEWER 6.5

24 hour marinated Iberico pork with house pickles & sweet chilli sauce

AUBERGINE MISO 7 V / GF

Grilled Aubergine with truffle honey miso & fresh wasabi

COD TEMPURA 7.5

Squid ink tempura with black pepper sauce

ROCK SHRIMP TEMPURA 8.5

Nori spice & kimchee mayo

WAGYU GYOZA 8.5

Steamed and pan fried wagyu and mushroom and truffles paste gyoza, ponzu pearls and onion miso

RAW BAR

SALMON TARTARE 9

Spicy mayo, avocado, chives & ikura

SOY CURED TUNA SASHIMI 10

Shredded daikon, chilli salsa & truffle ponzu

SALADS

CRAB SALAD 10.5

Seaweed, sea vegetables, yuzu honey miso & wasabi goma

KING PRAWN SALAD 11.5

Thai green mango, shallot, coriander & smoked chilli dressing

MEAT & FISH

CHICKEN SATE 7.5

Take on traditional Indonesian grilled corn fed chicken served with satay sauce, crispy shallot & ajar pickle

UDON NOODLE 9.5 V / VG OPTION

Chilli garlic basil, wagyu mince & bonito flakes

GRILLED AUBERGINE 12

GREEN CURRY GF

Pineapple, lychee & bamboo heart served with rice - add chicken +3

LEMON DASHI OCTOPUS 12.5

Foamed with sweet potato miso & chilli oil

MANGO MISO SALMON 13.5

Glazed with lemon soy musturd & cured Ikura

VEG

KOMBU RICE 3 V / VG / GF

Rice cooked in Japanese kelps served with ao nori

ROMANESQUE 6 V / VG / GF

Black sesame dressing & wasabi goma

TENDER STEM BROCCOLI 6.5 GF

Grilled with sweet aged fish sauce and dust with larb powder

SIGEUMCHI SALAD 7 V / VG / GF

Steamed baby spinach dressed in roasted sesame dressing

OKRA SAMBAL 7 V / VG / GF

Stirfried okra with sambal sauce

BIBIMBAP 13.5 V / GF / VG OPTION

Inspired by Korean Bibimbap. Fried rice, mixed vegetable, gochujang miso, wasabi sesame + optional egg yolk

FOOD MENU



Please let us know if you have any allergies or intolerances. Discretionary service charge of 12.5% is included in your bill.

🐦 foleyslondon 📍 foleysrestaurant 📱 foleysrestaurant