

HEAD CHEF:  
SAKORN SOMBOON

# FOLEY'S

MODERN ASIAN CUISINE

23 FOLEY ST  
FITZROVIA

## BITS & BOBS

**EDAMAME** 3.5 VG / GF  
Black hawaiian salt

**PORK SKEWER** 6.5  
24 hour marinated Iberico pork with house pickles & sweet chilli sauce

**WAGYU SKEWER** 10.5  
Australian wagyu rib, onion truffle miso, fresh wasabi

**AUBERGINE MISO** 7 VG / 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, 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** 7.5 VG / GF  
Mixed Seaweed and sea vegetables, shiso leaf, black sesame dressing & wasabi goma

**KING PRAWN SALAD** 12.5 VG / GF  
Glassnoodle cucumber, shallot, coriander & smoked chilli dressing

**SIGEUMCHI SALAD** 7.5 VG / GF  
Steamed baby spinach dressed in roasted sesame 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** VG / 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

**COD & THAI BASIL** 20  
Laos style herbal marination, cook in banana leaf, served with basil oil and aged fish sauce

## VEG

**KOMBU RICE** 3 VG / GF  
Rice cooked in Japanese kelps served with ao nori

**ROMANESQUE** 6 VG / GF  
Black sesame dressing & wasabi goma

**TENDER STEM BROCCOLI** 6.5 GF  
Grilled with sweet aged fish sauce and dust with larb powder

**MUSHROOM DASHI RICE** 7 VG / GF  
Asian style rissotto, mixed asian mushroom, ao nori and crispy rice

**OKRA SAMBAL** 7 VG / GF  
Stirfried okra with sambal sauce

**BIBIMBAP** 13.5 GF / VG OPTION  
Inspired by Korean Bibimbap. fried rice, mixed vegetable, gochujang miso, wasabi sesame  
- optional egg yolk +3  
- add wagyu +6

**KOMBU RICE** 3 VG / GF  
Rice cooked in Japanese kelps served with ao nori

FOOD MENU

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

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