



## NIBBLES

BREAD BASKET £5.5 V/GFO  
Whipped paprika butter

ACEITUNAS/OLIVES £4.25 VG, GF  
Garlic & herb oil

CHARRED PADRON PEPPERS £5 VG, GF  
Salt flakes, lime zest

FRIED PLANTAIN £6 VG  
Tomato salsa, house guacamole

## TAPAS | STARTERS

### LAND

COXINHA £6  
Chipotle mayo

BEEF FILLET TARTARE £15 GFO  
Confit egg yolk, parmesan crisp, sourdough

BBQ PULLED PORK BON-BON £8.5  
Smoked apple puree

BEEF SHORT RIB TACO £9.6  
Truffle mayo, pickled cabbage

CHARCUTERÍA £14 GFO  
Chef's selection of cured meats, pickles

CHICKEN & CHORIZO EMPANADA £8  
Garlic and herb mayo

PULLED PORK & MOZZARELLA  
EMPANADAS £8  
Garlic and herb mayo

CHORIZO & MANCHEGO CROQUETTES £9  
Grated parmesan, chilli oil

### SEA

BLOODY MARY OYSTERS 3/6 £13.5/£25 GF  
Pickled celery

SEA BASS CEVICHE £12 GF  
Lemon oil, fresh mango, chilli, avocado cream

BOQUERONES £9 GFO  
Anchovy fillets, pickled peppers, herb oil,  
toasted sourdough

LEMON SOLE TACOS £9  
Chipotle mayo, cherry tomatoes, trout roe

GRILLED OCTOPUS £16 GF  
Butter bean & garlic puree,  
spicy baby potatoes, roasted tomato

BEETROOT & TEQUILA CURED SALMON  
£12.5 GF  
Pickled cucumber, dill mayo

SEAFOOD CHOWDER £12 GFO  
Grilled corn, chorizo, prawns, clams

### SOIL

CAPRESE EMPANADA £7 V  
Sun dried tomatoes, mozzarella, chimichurri

PROVOLETA £9 V, GFO  
Smoked cheese, toasted almonds,  
caramelised red onion chutney

BEETROOT & MUSHROOM  
TARTARE £9.5 GFO  
Goats cheese, candied walnuts, sriracha,  
sesame dressing

MIXED BEANS FABADA £9 V, GFO  
Toasted sourdough

NACHOS £8 V, GF, VGO  
Fried tortilla chips, house guacamole,  
sour cream

CAESAR SALAD £9.5 GFO  
Add chicken for £3.5  
Baby gem lettuce, anchovy dressing,  
croutons, Parmesan

## MAINS | GRILL

### LAND

All meats served with skin on fries and  
garlic & parsley butter

HALF RACK OF LAMB £32 GFO  
Marinated with lemon thyme and mint

8OZ FLAT IRON STEAK £23 GFO  
Marinated with chimichurri

8OZ BRAZILIAN FILLET STEAK £34 GFO

10OZ URUGUAYAN SIRLOIN STEAK £29 GFO

CHARGRILLED CHICKEN SKEWER £22 GFO  
House salad, skin on fries

SPATCHCOCK BABY CHICKEN £20 GFO  
Marinated with citrus and coriander, house salad

8OZ EDESIA BEEF BURGER £18  
Sesame brioche bun, smoked maple bacon,  
mature cheddar, caramelised onions, fries

CAJUN CHICKEN BURGER £17  
Jalapeno mayo, Edesia slaw, fries

### SEA

WHOLE MARKET FISH  
(ask waiter for daily price)  
Grilled and served with seasonal vegetables

GRILLED WHOLE KING PRAWNS £18 GF  
XO butter, creole chilli sauce, coriander

SEAFOOD PAELLA £22  
(TO SHARE FOR 2 £40) GF  
Fresh clams, king prawns, baby squid

### GRILL TO SHARE FOR TWO

T-BONE STEAK 35OZ HIMALAYAN DRY AGED £85

TOMAHAWK 35OZ HIMALAYAN DRY AGED £95

EDESIA'S MIXED GRILL £80  
Flat Iron steak, Sirloin steak, Chicken skewer,  
Lamb chops, King Prawns

All Served with side salad, fries and selection of sauces

### SOIL

SPICED CAULIFLOWER STEAK £20 VG, GF  
Purple cauliflower florets, mango, saffron,  
coconut sauce

VEGETERIANA PAELLA £18 VG, GF  
(TO SHARE FOR 2 - £28)  
Slow cooked in a rich tomato sauce

PANKO FRIED TOFU £16 VG  
Cavolo nero, garlic mushrooms

### DJ NIGHTS AT BIBESIA

First floor from Thursday - Saturday till late

### BOTTOMLESS BRUNCH

Monday - Saturday 11am - 17pm  
pre-bookings only £35.95 PP for 90 minutes

### SUNDAY ROAST

Served all day Sunday

Our steaks are pure black Angus breed. The meat is aged for 30 days before they are cut into steaks. The younger the cattle, the better the beef. All grass fed, free range. We use heifers and steers. Due to its abundant marbling, or intramuscular fat, Black Angus Beef provides buttery, juicy flavors and is remarkably tender.

## SIDES

BACON MASH POTATOES  
£6 GF

SKIN ON FRIES £4.5 VG

SEASONAL VEGETABLES £5 V, GF

TENDERSTEM BROCCOLI  
£5.5 V, GF

HOUSE SALAD  
£5 VG, GF

CORN RIBS SERVED WITH  
CHIPOTLE MAYO £5.5 V

MAC & CHEESE £6

RICE AND BEANS £5 VG, GF

## SAUCES

ALL £3

CHIMICHURRI VG, GF | PEPPERCORN GF

WILD MUSHROOMS GF

RED WINE JUS GF | ROQUEFORT V, GF

(V) Vegetarian (VG) Vegan (GF) Gluten free (GFO) Gluten-free optional

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary service charge of 12.5% will be added to your bill.