

STARTERS

SOUP OF THE DAY Served with home-made bread	8.00
CALAMARI Lightly buttered salt and pepper squid chunks served with homemade tartar sauce	12.00
BLACK ANGUS BEEF CARPACCIO Black Angus beef, wild rocket, pomegranate seeds, gherkins, carrots, truffle mayonnaise	16.00
TEMPURA PRAWN TACOS Guacamole, cherry tomato, pickles red onions, lime, avocado mayo, tempura prawn, Sriracha sauce	16.00
BAKED PRAWNS WITH TOMATO SAUCE King prawns, tomato sauce, garlic, fresh chilli, parsley, olive oil, black pepper. Served with homemade bread.	16.00
SEARED SCALLOP WITH CELERIAC PURE Scallops, celeriac pure, Jerusalem artichoke chips, king oyster mushrooms, Lemongrass Sauce.	18.00
BAKED CAMEMBERT Camembert cheese, walnut ,honey, rosemary ,truffle, served with Homemade bread	14.00
VITELLO TONNATO Thinly sliced roasted veal served with a creamy tuna and caper sauce, finished with wild rocket salad, caper berries, and Parmesan	15.00
RICOTTA & TRUFFLE BRUSCHETTA Crispy pizza dough topped with creamy ricotta, truffle pure, and truffle oil.	9.00
TOMATO, BASIL & MOZZARELLA BRUSCHETTA Toasted bread topped with fresh tomatoes, mozzarella, and basil pesto, finished with olive oil.	8.00

PINSA

MUSHROOMS & TRUFFLE PINSA Mixed mushrooms, mozzarella, truffle oil, fresh herbs.	15.00
PINSA WITH BURRATA Burrata, basil pesto, mozzarella, tomato sauce, crudo Prosciutto.	16.00

SALADS

CRISPY CHICKEN CAESAR SALAD Chicken breast, sweet corn, cherry tomatoes, organic Parmesan cheese, and romaine lettuce.	15.00
BURRATA SALAD Baby watercress, cherry tomato, peashoots, pine nuts, basil oil	15.00
AVOCADO SALAD WITH GRILLED PRAWNS & SMASHED FETA Mixed leaf salad, ripe avocado, grilled prawns, smashed feta cheese, cherry tomatoes, drizzled with extra virgin olive oil and a squeeze of lemon	16.50

*A Discretionary Service Charge of 12.5 % will be added to your bill.
FOOD ALLERGIES and INTOLERANCES

*Please speak to a member of staff about the ingredients in your meal when making your order.
VG / GF options available. Ask our team for dietary adjustments.

PASTA & RISOTTO

AUBERGINE RISOTTO Crispy Black Angus, sun-dried tomatoes, and aged parmesan cheese.	18.00
CHICKEN RISOTTO Chicken - mix vegetables - parmesan cheese - drizzle of basil oil	17.00
WILD MUSHROOM RISOTTO Wild Mushrooms - truffle oil - shaved parmesan	18.00
TAGLIATELLE WITH WILD BOAR RAGU Fresh tagliatelle pasta served with a slow-cooked wild boar ragu, finished with Parmesan shavings.	20.00
XL RAVIOLI WITH LOBSTER Cherry tomatoes - tiger prawns - white wine - parsley	26.00
TAGLIATELLE WITH SEAFOOD Tagliatelle, prawns, mussels, squid, fresh tomatoes, garlic, olive oil, basil.	26.00
SPINACH GNOCCHI Creamy bechamel sauce with four cheeses cheddar, Gorgonzola, Parmesan, and Brie and fresh chives.	18.00
SPAGHETTI CARBONARA Guanciale (Italian cured meat) - egg yolk - Pecorino cheese	17.00
CASARECCE PASTA Casarecce pasta with a slow-cooked seafood ragu of squid, prawns, and octopus	25.00
TAGLIATELLE WITH RIB EYE Porcini mushroom, beef broth, mascarpone, fresh chives, Truffle paste	25.00

MAINS

SALMON WITH WHEAT MIXED VEGETABLES & CELERIAC PURE Pan-seared salmon fillet served with seasonal vegetables celeriac pure .	26.50
RIBEYE STEAK WITH VEGETABLES & PEPPERCORN SAUCE 250gr ribeye steak, vegetables, peppercorn sauce	30.00
OCTOPUS WITH PEPPER SAUCE, BABY POTATOES & PRAWN BISQUE Octopus, baby potatoes, roasted red pepper sauce, prawn bisque.	26.00
WILD BOAR SAUSAGES Creamy Mash Potatoes - Port Sauce - curly kale	20.00
HOME MADE MATES BURGER Fresh tomato, red onion, lettuce, and light house sauce on a whole wheat Bun.	15.00

SIDES

HALLOUMI FRIES Crispy breadcrumb - coated halloumi fries,	7.00
PADRON PEPPERS WITH SMASHED FETA Blistered Padron peppers served with creamy smashed feta	7.00
CORN RIBS Crispy sweetcorn tossed with Parmesan, chives, garlic, and smoked paprika	7.00
STEAMED BROCCOLI Miri and soya sauce - garlic and chilly flakes	6.00
HOMEMADE FOCACCIA BREAD With olives, cherry tomatoes & rosemary	6.00
PARMESAN AND TRUFFLE FRIES	6.00
FRENCH FRIES	5.00

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THANK YOU FOR
CHOOSING

MATE'S
RESTAURANT
Est 2024

WELCOME TO

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RESTAURANT
Est 2024

At Mate's, our mission is to create a place where you can celebrate life's special moments by offering the best food, exceptional service, and unparalleled ambiance in Clapham. In our restaurant, you'll discover a modern twist on gourmet cuisine. We are passionate about innovation and excited to surprise you with a creative approach to your favourite dishes, prepared with fresh and flavorful ingredients. Our diverse menu offers a wide selection of dishes, from meat to seafood, with vegetarian and vegan options as well.

Where every flavor tells a story