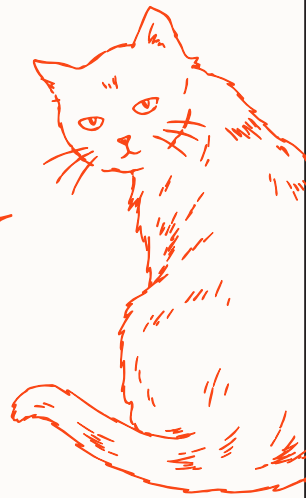


Please inform
a server of any
allergies or dietary
requirements.



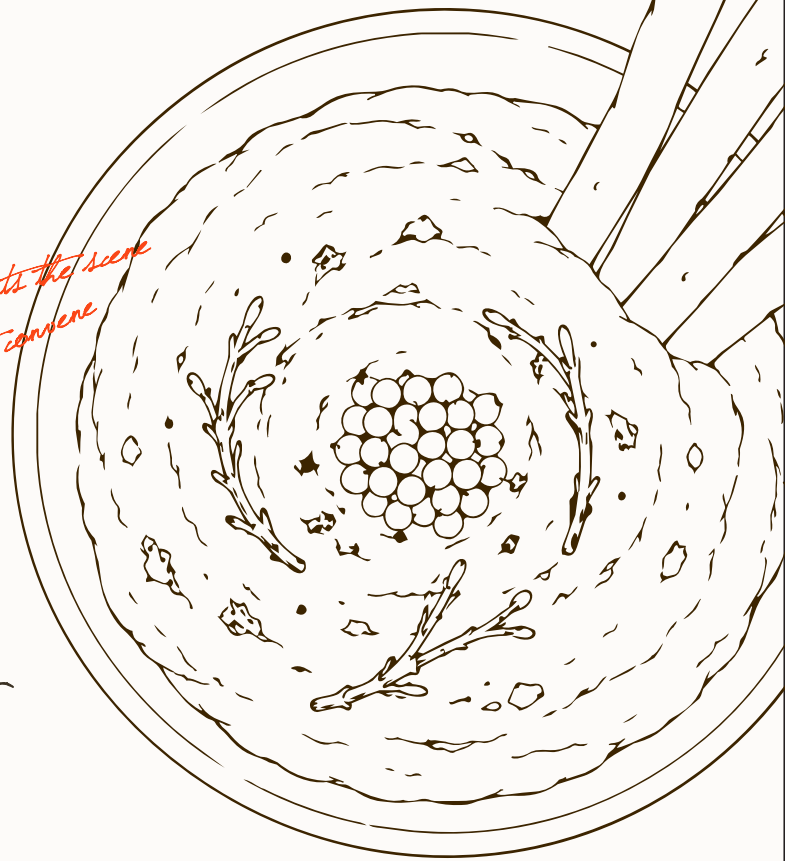
Food

A CONVERSATION BETWEEN CULTURES

MAD CATS MENU SUMMER 2026



*music sets the scene
hearts converse*



*Served
all night*

SPICY HOUSE MIXED NUTS 4.5

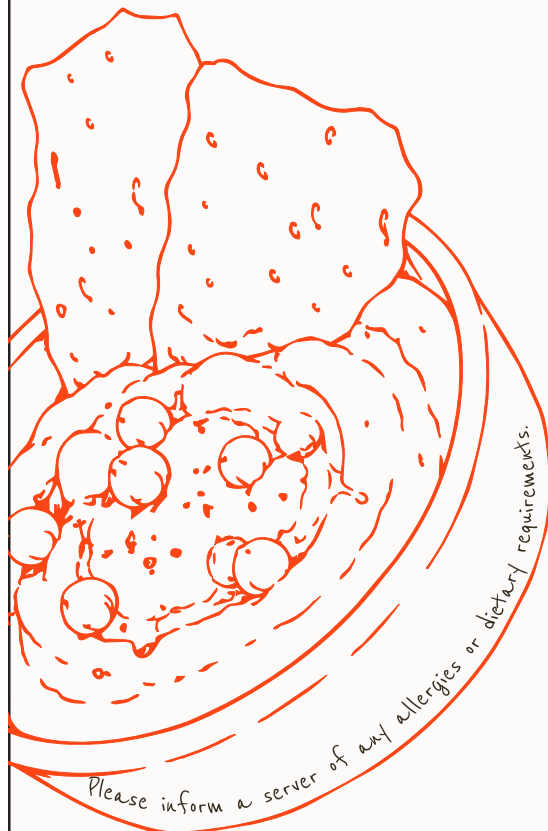
LEBANESE GREEN OLIVES 4.5

PICKLE OF THE WEEK 4.5

WHIPPED MASCARPONE w/ GREEK PITA 10.5
Infused with shiitake dashi,
finished with samphire oil & ikura

ROASTED PEPPER HUMMUS w/ PANE CARASAU 8.5
Finished with crispy chickpeas & chilli oil

PANDAN CRÈME BRULÉE 10



Please inform a server of any allergies or dietary requirements.

Shacks

OTORO HANDROLL 9

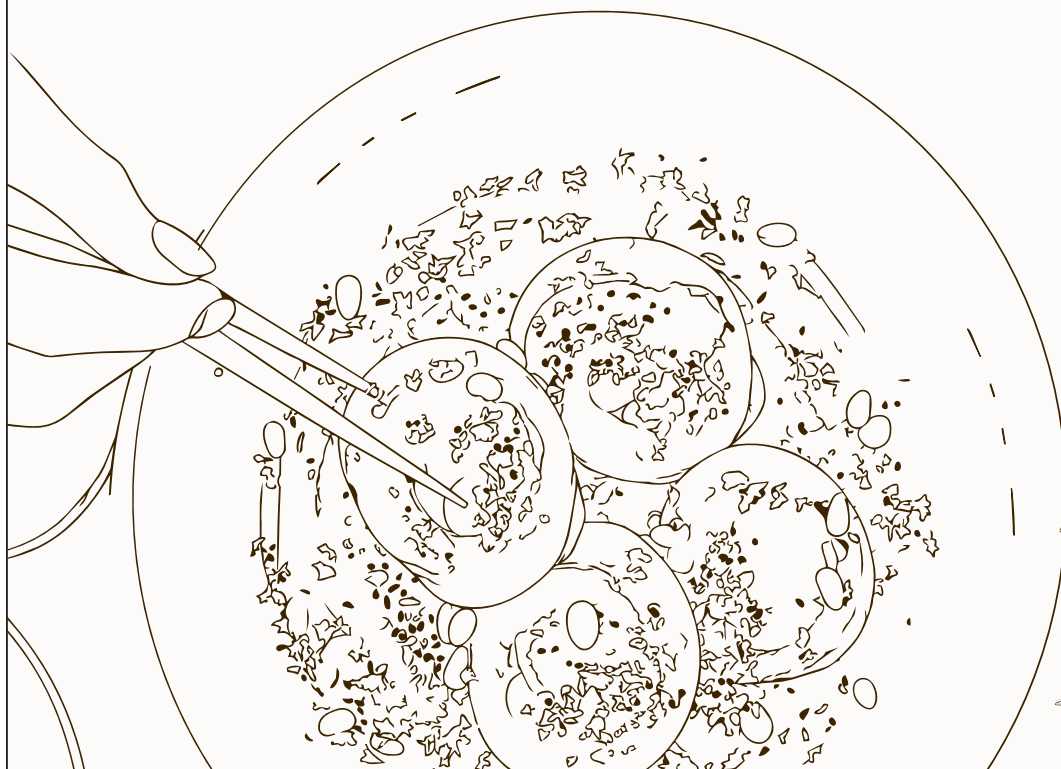
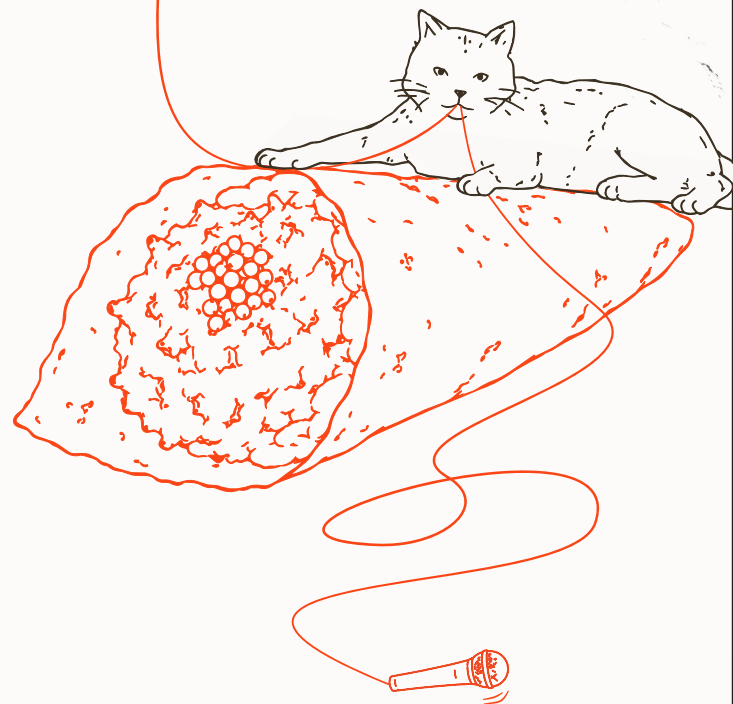
Chopped tuna belly with yuzu ponzu,
black truffle and a touch of caviar (pp)

STEAK TARTARE HANDROLL 9

Hand cut and finished in a bonito aioli,
topped with fried capers (pp)

BREAD OF THE DAY 4

+ Miso Butter 2



*The kitchen firmly
believes that sharing
food is one of life's
great pleasures.
This belief tends to
disappear the moment
someone reaches for the
last bite without
asking.*

*Sparkling chats
connection renew*



for the table



HAMACHI CARPACCIO 16.5

Delicately sliced yellowtail with bright ponzu, jalapeño sauce and fresh lime zest

CRAB BRIOCHE 18.5

Sweet Devon crab on toasted brioche with homemade gochujang aioli, smoked napa cabbage and tobiko

SHISH BARAK DUMPLINGS 22

Hand-folded beef and lamb parcels on a bed of labneh, mint pesto, topped with chilli oil and toasted pine nuts

PULLED JACKFRUIT SLAW (VG) 16.5

Slow-cooked pulled jackfruit with crisp Korean pear and roasted cashews

VITELLO TONNATO 16.5

Thinly sliced veal topped with anchovy foam, veal jus and pomegranate molasses

CHARRED HONEY OCTOPUS 23

Charred and glazed with honey, served with kombu fava purée and samphire emulsion

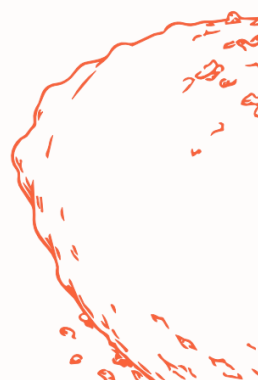
WILD MUSHROOMS GNOCCHI (V) 21

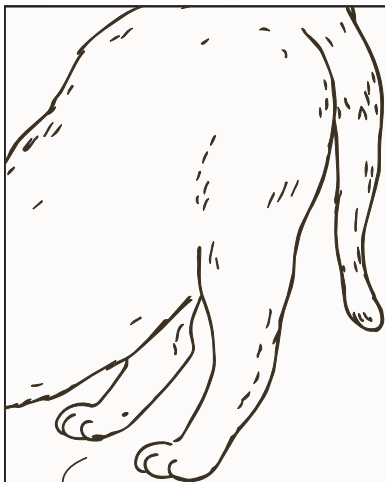
Soft gnocchi with wild mushrooms and a silky sake-smoked sage emulsion

ROASTED POUSSIN 21

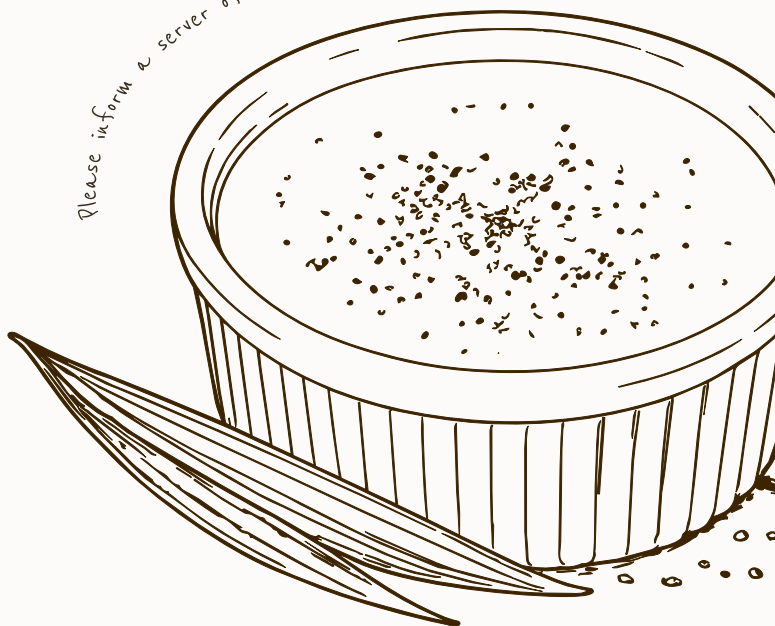
Spatchcocked and roasted, served with red pepper sauce, Asian salsa and crisp matchstick fries

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Sweets

PANDAN CRÈME BRULÉE 10

Infused with house-made pandan extract and Madagascan vanilla, finished with a crisp caramelised top

BLACK SESAME TRES LECHES 9.5

Finished with lightly whipped tahini cream and fresh orange zest

WHITE PEACH JALAPEÑO SORBET 3.5

Refreshing and lightly spiced, finished with bright lime zest

