

# TAPAS

*Inspired by French Cuisine  
Served daily from 12pm to 10.30pm*

**TAPAS  
37  
LONDON  
SW1**

## NIBBLES

- Cookie style olive fougasse  
with balsamic butter 3.00
- Mixed olives 3.50
- Croque Monsieur 4.50
- Chilli cheese croquettes 5.50
- Smoked ham and cheese croquettes 5.50

## MINI TARTINES

- French onion gratin (v) 3.50
- Goats cheese, sun-dried tomatoes (v) 3.50
- Steak Tartare, egg dressing 4.50
- Foie gras parfait, onion marmalade 5.00
- Lobster Thermidor 5.50

## VEGETARIAN

- Smoked cheese Soufflé 4.50
- Crispy stuffed courgette flower with truffle honey 6.00
- Beetroot, goat's cheese crostini 7.00
- Baked Camembert & pear 7.50
- Charred asparagus, beurre noisette  
ice-cream & toasted brioche crumbs 7.50

## FISH

- Bouillabaisse, Gruyère & aioli 6.00
- St Jacques and haddock gratin 6.50
- Sardine on toast, black olive 6.50
- Tuna ceviche "Niçoise" 7.00
- Gambas with chilli & garlic 7.50

## MEAT

- Foie gras Ferrero Rocher 5.50
- Sticky pork beignet 6.50
- Stuffed quail, prune purée 7.00
- Lamb cutlet, sweet onion purée, ratatouille 8.50
- Deconstructed Boeuf Bourguignon 9.50

## SIDES

- Green salad 3.00
- Tomato and onion salad 3.50
- Green beans 3.50
- Pomme purée 4.00
- French fries 4.00
- Boulangère potatoes 4.50

*A discretionary 12.5% service charge will be added to your bill  
We are happy to provide information pertaining to allergies & intolerances upon request*

# 37 DRINKS

**TAPAS  
37  
LONDON  
SW1**

## PROSECCO & CHAMPAGNE

	125ml	Bottle
NV Prosecco Brut Da Luca, Veneto – Italy	7.50	38.00
NV Brut Mosaique, Champagne Jacquart – France	11.00	55.00
NV Brut Mosaique Rosé, Champagne Jacquart - France		79.00

## WHITE WINE

	125ml	175ml	Bottle
2014 Jean Moreau et Fils, Gremache/Colombard – France	4.00	5.60	18.00
2015 Fortant de France Chardonnay France	4.50	6.30	26.00
2014 Touraine Sauvignon. Domaine de Trotignon, Loire - France	5.50	7.70	30.00
2015 Picpoul de Pinet, Reserve Ste Anne France	5.70	7.90	34.00

## RED WINE

	125ml	175ml	Bottle
2014 Jean Moreau and fils Grenache-Syrah France	5.00	7.00	18.00
2013/14 “Les Terres basses de Laballe” Côtes de Gascogne France	7.50	10.50	26.00
2012 Côtes du Rhône, M Chapoutier France	6.00	8.50	30.00
2013 Bourgogne Pinot Noir, Jomard, Pierre Dupond France			34.00

## ROSÉ WINE

	125ml	175ml	Bottle
2014 Rosé D’Anjou, J. Tourville - France	4.00	5.60	22.00
2014 Rosato Terre Siciliana , Rapitala Italy			27.00

## COCKTAILS 9.50

### Mimosa

Fresh orange juice, Champagne 12.00

### Kir Royal

Crème de cassis, Champagne 12.00

### Bellini

Peach liqueur, peach puree,  
triple sec, Champagne 12.00

### French 77

Prosecco, elderflower syrup, lemon juice

### Mojito

Bacardi rum, lime juice, mint leaves,  
sugar, soda water

### Strawberry Mojito

Bacardi rum, strawberries, lime juice, mint  
leaves, sugar, soda water

### Margarita

Tequila, lime juice, triple sec

### Cosmopolitan

Vodka, triple sec, cranberry juice, lime juice

### Vodka or Gin Martini

Vodka or Gin, Martini Dry

### Old fashioned

Angostura bitter, sugar, bourbon

### Bloody Mary

Vodka, tomato juice, seasoning

### Gin Fizz

Gin, lemon juice, sugar syrup

## SOFT DRINKS

Voss spring water	4.00
Voss Sparkling water	4.00
Coke/Diet Coke	3.00
Lemonade	3.00

## JUICES

Freshly squeezed orange juice	4.50
Apple juice	3.50
Cranberry juice	3.50
Pineapple juice	3.50

## BEERS

Kronenbourg	4.00
Viru	4.50
Budweiser	5.00

A discretionary 12.5% service charge will be added to your bill  
We are happy to provide information pertaining to allergies & intolerances upon request