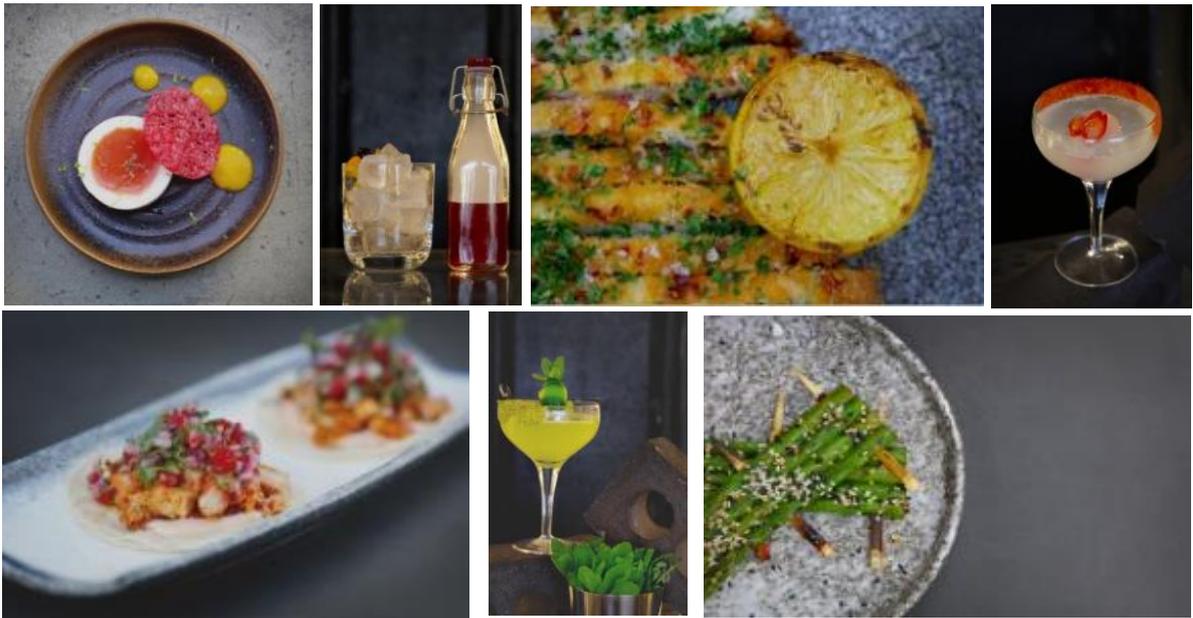


# Leicester Square Kitchen

## LEICESTER SQUARE KITCHEN INTRODUCES CONTEMPORARY MEXICAN AND PERUVIAN SMALL PLATES IN THE HEART OF LONDON



**London, UK – 10<sup>th</sup> April 2017.** The hotly anticipated addition to Central London’s dining scene opens 6<sup>th</sup> May 2017 and specialises in the uniquely fresh and vibrant flavours of Mexico and Peru. Situated on one of London’s most iconic squares, Leicester Square Kitchen offers contemporary small plates in a stylish and relaxed, shared dining environment.

Sister restaurant to May Fair Kitchen and Monmouth Kitchen, which is currently TripAdvisor’s number one rated Peruvian restaurant in London, Leicester Square Kitchen features an equally inventive menu, which draws on the distinctive tastes and ingredients found in contemporary Mexican and Peruvian food.

Diners can choose from signature dishes like the Mexican-inspired Mayan-spiced marinated chicken ensalada, flavoured with cashews, black lime and sesame oil, or tiger prawn soft tacos with spicy papaya habanero salsa. The Peruvian influence is clear in the Robata-grilled Pisco-glazed smoked paprika ribs and lime; Robata-seared tenderstem broccoli and charred kale and shimeji mushroom anticucho, served in a hot clay pot. Desserts also draw on the fragrant flavours of the region,

featuring coconut, lime, guava and mango. Each dish is complemented by a range of cocktails, each drawing on Mexican and Peruvian roots, including an Aztec Negroni, blended with Maestro Dobel Humito and bitters, and a Chilli & Lychee Margarita which features Illegal Joven mezcal, Kwai Feh lychee liqueur and green chilli and lime notes.

The new Leicester Square Kitchen is defined by dark architectural wall sections and enlarged windows looking onto Leicester Square and capturing the energy of red carpet events. The white bar, clad with white architectural glazed brick has a zinc top complemented by white bar chairs, where guests can either sit for a drink or dine from the live taco bar.

Tables of varying heights have the definitive white calacarta marble this time with black legs and De La Espada butterfly chairs in black ash and caramel leather upholstery. This recognisable 'Kitchen' has a smarter edge. Hurel long benches with caramel leather pads and back rests wrap around architectural brick walls ready for guests to lean back and enjoy a tacos off white marble tables. Outside, smart black awnings with refined white stripes cover black and white Kartell chairs surrounded with black planters filled with shrubs and flowering plants that will keep pace with the seasons.

"Leicester Square Kitchen joins our portfolio of 'Kitchens' which includes Monmouth Kitchen and May Fair Kitchen. Like the others it offers an inventive mix of flavours offering the best contemporary shared dining with a menu that draws on the beautifully fresh, spicy flavours of Mexico and Peru. Given the iconic location, inviting interiors and innovative cuisine, we're confident our guests will have the very best experience – whether they join us for breakfast, lunch, dinner or an evening drink", explains Amir Jati, ex-Nobu Head of Private Dining and now Service Excellence Director for Edwardian Hotels London, owners of Leicester Square Kitchen.

Leicester Square Kitchen offers all-day dining with breakfast served from 7-10:30am Monday to Saturday, and until 11am on Sundays. Lunch is from 12-3pm Monday to Friday (until 3:30pm on Saturday and Sundays), while dinner is served from 5-10:45pm Sunday – Wednesday, and until 11:15pm Thursday-Saturday.

A bespoke video created for the restaurant, featuring Deano Bugatti, can be downloaded here:

<https://edelmanftp.box.com/s/ccw2dhgkyvv19o7en0rylr997pg5ibrg>

Imagery of the food can be downloaded here:

<https://edelmanftp.box.com/s/tqs9tzexgxczz0sjhj4bfhzrlq15qu>

For more information visit [www.leicestersquarekitchen.co.uk](http://www.leicestersquarekitchen.co.uk) or for reservations call 020 7666 0902 or email [reservations@leicestersquarekitchen.co.uk](mailto:reservations@leicestersquarekitchen.co.uk)

## Media Enquiries

For any further image, interview or other media requests, please contact:

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**ENDS**

## Leicester Square Kitchen

Leicester Square Kitchen is a contemporary Mexican and Peruvian tapas restaurant, offering uniquely fresh and vibrant food in the heart of one of London's most iconic squares in the Radisson Blu Edwardian, Hampshire. The 170 cover restaurant offers breakfast, lunch and dinner in a stylish and relaxed shared dining environment. It brings together the best Mexican and Peruvian flavours in dishes that include the Mayan-spiced marinated chicken ensalada and the Robata-grilled Pisco-glazed smoked-paprika ribs, with signature cocktails using traditional spirits Pisco, Mezcal and Tequila from the South American regions.

Leicester Square Kitchen is the latest addition to independent hospitality group Edwardian Hotels London's restaurant and bar portfolio. The group, which is one of the UK's largest, privately-owned companies, also owns and manages the [May Fair Kitchen](#), [Monmouth Kitchen](#) and [May Fair Bar](#).

Visit the restaurant website at [www.leicestersquarekitchen.co.uk](http://www.leicestersquarekitchen.co.uk) or to keep up with the latest news follow us on @LSQKitchen.

For more information on Edwardian Hotels London, visit our website at [www.edwardian.com](http://www.edwardian.com).

## Edwardian Hotels London

Edwardian Hotels London is a privately-owned hotel group, which has been operating and developing an upscale and luxury hotel and hospitality portfolio since Jasmin Singh OBE began his career within the hospitality industry in 1977; forming the beginnings of what would become Edwardian Hotels London. Today, Edwardian Hotels London owns and operates 11 Radisson Blu Edwardian, London hotels in London and central Manchester, The May Fair Hotel and a collection of restaurant and bar brands, including the [May Fair Kitchen](#), [Monmouth Kitchen](#) and [May Fair Bar](#). EHL are also engaged in a major development in Leicester Square, incorporating a luxury lifestyle hotel, restaurants, bars, spa and cinemas.



This year, Edwardian Hotels London has been awarded [Superbrand status](#) for its remarkable hotels, from the stylish boutiques to luxury on the grandest scale, and chic bars and restaurants. They join the list of the UK's strongest brands creating unforgettable experiences.

For more information visit our website at [www.edwardian.com](http://www.edwardian.com)

