

# Monmouth Kitchen

## MONMOUTH STREET WELCOMES TAPAS RESTAURANT AND BAR

*The best of Italian flavours combined with contemporary Peruvian cuisine in Seven Dials*



A new Italian and contemporary Peruvian-inspired tapas restaurant and lounge bar is to open on Monmouth Street later this summer from Edwardian Hotels London, the group behind May Fair Kitchen and May Fair Bar.

Monmouth Kitchen will bring together the flavours and dishes of contemporary Peruvian cuisine and blend them with the best of the Mediterranean in a relaxed, open and shared space with a terrace which spreads out on to Monmouth Street.

Opening in late-August, the 106 cover restaurant and lounge bar is the latest to be delivered by the team at Edwardian Hotels London led by ex-Nobu head of private dining, Amir Jati. Earlier this year,

the company, which owns and manages a collection of 11 luxury hotels in London and Manchester, re-launched May Fair Kitchen on London's Stratton Street bringing Italian and Spanish small-plate dining to this corner of Mayfair.

Signature dishes will include *Avocado and Corn Salad with Blackberry dressing*, *Smoked Lamb Cutlets with Red Anticucho*, *Pan-fried Salmon with Calabrian Chilli Salsa* and a selection of ceviche dishes from, *Sea Bass Ceviche with Avocado, White Corn and Red Onion*, to *Lobster Ceviche and Tomato Ceviche*. For dessert, guests can enjoy a *Chocolate Caliente*, Warm Peruvian chocolate spring rolls served with fresh passion fruit sauce and coconut sorbet, and *Pera Sensacion*, white chocolate and vanilla yoghurt mousse, pistachio sponge, honey ice cream and pear compote.

Traditional Peruvian spirit, Pisco features among the cocktail menu with signature drinks including the *Lima Collins*, La Caravedo Pisco Quebranta, jasmine tea, syrup and lemon with soda, *Batida*, Abelha Cachaca, coconut milk, condensed milk, guava, mango and lime and *Pisco Sour*, Barsol Quebranta Pisco, lime, egg white, sugar and bitters.

**Amir Jati, Service Excellence Director, Edwardian Hotels London** said: "The restaurant and bar at Monmouth Kitchen will offer the best of May Fair Kitchen with a Seven Dials twist that reflects the more casual, street-style food found in the area. Drawing on the district's strong fashion credentials, the interior and uniforms reflect the cool, urban neighbourhood and we are shaking up the restaurant space, adding in a robata grill, open kitchen and a combination of high quality, contemporary and relaxed materials."

**Rob Steul, Creative Director, Edwardian Hotels London** said "The design incorporates smart, black and white marble tables with concrete floors and architectural brick screens, mixing rough with smooth textures. Clear glass windows provide an open aspect out onto Monmouth Street, engaging with the street to create an inviting, fun and lively place to grab great food and drinks in a relaxed atmosphere."

The opening of the restaurant, part of the Radisson Blu Edwardian, Mercer Street hotel, will also see the hotel's entire ground floor transformed with a new relaxed and welcoming lobby incorporating mid-century classic furniture to compliment the feel of the neighbourhood.

The restaurant will be open from the 25<sup>th</sup> August, 7am – 11pm, serving breakfast, lunch, afternoon tea and dinner.

For more information and reservations please visit [www.monmouthkitchen.co.uk](http://www.monmouthkitchen.co.uk), telephone the dedicated reservations team on +44 (0)20 7845 8607 or email [reservations@monmouthkitchen.co.uk](mailto:reservations@monmouthkitchen.co.uk).

**ENDS**

For media enquiries please contact [ehlmedia@edelman.com](mailto:ehlmedia@edelman.com).

### **About Monmouth Kitchen**

#### **Breakfast**

Monday – Saturday: 7.00am – 10.30am

Sunday: 7.30am – 11.00am

#### **Lunch**

Sunday – Friday: 12.00pm – 2.30pm

Saturday: 12.00pm – 5.00pm

### **Afternoon Tea**

Sunday – Friday: 12.00pm - 4.00pm

Saturday: 2.00pm – 4.00pm

### **Dinner**

Sunday – Wednesday: 5.00pm – 10.30pm

Thursday – Saturday: 5.00pm – 10.45pm

Monmouth Kitchen is a Peruvian-inspired tapas restaurant in the heart of Seven Dials on Monmouth Street. The 106 cover restaurant offers breakfast, lunch and dinner bringing together the best of Peruvian cuisine with the best of Mediterranean flavours in dishes such as Smoked Lamb Cutlets with Red Anticucho and Pan-fried Salmon with Calabrian Chilli Salsa. Cocktails include Peruvian spirit Pisco as well as the Lima Collins; La Caravedo Pisco Quebranta, jasmine tea, syrup, and lemon with soda and Batida; Abelha Cachaca, coconut milk, condensed milk, guava, mango and lime

Monmouth Kitchen is owned and managed by independent hospitality group Edwardian Hotels London, one of the UK's largest, privately-owned companies which has been developing luxury hotel and hospitality brands since 1977.

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

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