

Jak's

77 Walton Street SW3 2HT

020 7584 3441

Jak's Bar

87 - 89 Walton Street SW3 2HP

020 7589 8558

Zefi

101 - 103 Walton Street SW3 2HP

020 7052 9333

Jak's

531 - 533 King's Road SW10 0TZ

020 7751 4400

Zefi Bar

533 King's Road SW10 0TZ

020 7351 3513

Jak's Mayfair

43 - 44 South Molton Street W1K 5RS

0330 088 2203

The Beauchamp

43 - 44 Beauchamp Place SW3 1NX

020 7476 7777

Mila

6 - 7 Beauchamp Place SW3 1NG

020 3393 1777

Jak's Football Club

Robin Hood Way, Wimbledon Commons

SW15 3QF

Jak's Wine

Made In Bordeaux

France

Zefi Beer

Made In Bavaria

Germany

Food Menu



FOR RESERVATIONS TEL : 020 3933 1777

eat@milabeauchamp.com www.milaknightsbridge.com

STARTERS & VEGETARIAN

STARTERS

King Prawns grilled with herbs & lemon juice **24.50**

Chicken Caesar tossed in our house made caesar dressing **14.50**

Burrata dressed with balsamic & virgin olive oil **12.50**

Classic Bruschetta topped with ripe tomato, basil & olive oil **9.50**

Calamari fried **13.50**

VEGETARIAN SERVED WITH TWO SIDES

Melanzane Parmigiana oven baked **21.00**

Spinach Ricotta Cannelloni finished with melted cheese **19.00**

Stuffed Aubergine a complete plant dish **24.50**

SIDE SALADS

SIDE VEGETABLES

Tricolore Greek Salad Artichoke Grilled Vegetables Broccoli Spinach

Beetroot Quinoa Rocket Parmesan Chips Fries Roast Potatoes

Tabuleh Vine Leaves Hummus Roasted Mushrooms Saffron Rice

Any salad or vegetable for 9.50 - Choice of 3 for 14.50

Please inform a member of staff for any dietary requirements or allergies.
A discretionary 12.5% service gratuity will be added to your final bill

Dear Guest

'Mila' offers the perfect venue for versatile event spaces ideal for a wide range of occasions.

Our flexible event spaces include:

Memorable children's birthday parties or events > Adults milestone celebrations > Customisable party packages

Corporate and Professional Events > Office team gatherings > Business meetings > Company lunches & brunches

Why Choose 'Mila' ?

Spacious and adaptable event areas > Delicious catering options > Comfortable and welcoming atmosphere

We can accommodate groups of various sizes, from small intimate gatherings to large corporate events. Our dedicated staff is committed to making your event seamless & memorable.

Interested in booking or learning more?

Contact us!

Phone : 020 3993 1777 Email : eat@milabeauchamp.com

Website : www.milaknightsbridge.com

Looking forward to host your next special event!

Kind Regards

Mila by Jak's

Salmon & Spinach Penne 21.50

flaky salmon & sautéed spinach

Penne Aubergine & Mozzarella 18.50

a vegetarian option

Mixed Seafood Spaghetti 25.00

fresh seafood & chopped parsley

Penne Vodka 24.50

premium prawns laced in a vodka cream sauce

Penne Arrabbiata 16.00

fresh chilli & basil, a vegetarian option

Zefi 17.00

penne with pink creamy sauce

Spaghetti Bolognese 18.00

with our homemade bolognese sauce

Spaghetti Carbonara 19.00

crispy pancetta, egg, cream & parmesan

Mushroom Risotto 16.00

simmered on white wine, cream & parmesan

Salmon Risotto 21.50

flaky salmon, asparagus & saffron

Risotto Quattro Formaggi 16.00

fine selection of four cheeses

Pappardelle 16.00

spinach, peas, pinenuts & white sauce

Penne Sofia Loren 18.00

with smoked bacon & artichokes

Margherita 13.00

fresh basil, creamy mozzarella

Jak's 15.50

chicken, peppers & creamy mozzarella

Pepperoni 16.50

sliced pepperoni, fresh basil & creamy mozzarella

Vegetariana 15.50

trio of peppers, mushrooms & creamy mozzarella

Rustica 16.00

sweet cherry tomatoes, sliced bresaola, wild rocket

Zefi 16.00

sliced ham, artichokes, mushrooms & olives

Regina 18.00

sliced parma ham & melted parmesan cheese

Walton 16.00

flakes of tuna, red onions & salty olives

Napoli 14.00

strongly flavoured anchovies & capers

Calabreze 16.00

sausage, peppers, jalapeños & pesto

King's Road 15.50

spinach, egg, parmesan & no tomato sauce

Chelsea 16.00

goat cheese, mushroom, spinach & no tomato sauce

Quattro Formaggi 15.00

fine selection of four cheeses

Pizza Bread 10.00

or garlic bread

DRINKS

WHITE WINES

La Maglia Rosa Pinot Grigio, Venice 2022	9.00	37.00
Nyala Sauvignon Blanc, Western Cape 2022	9.00	36.00
Voltolino Gavi, DOCG Piedmont 2022	11.50	45.00
Fichet Mâcon-Villages La Crépillionne, Mâconnais 2022	12.00	45.00
Spy Valley Sauvignon Blanc, Marlborough 2021	10.00	40.00

RED WINES

Jak’s La Gasparde, Côtes de Bordeaux 2018	10.00	38.00
Lorosco Cabernet Sauvignon, Central Valley 2021	9.00	36.00
Le Versant Merlot, IGP Languedoc 2021	9.00	37.00
Vivanco Crianza, Rioja 2018	11.00	40.00
Catena Alta Malbec, Mendoza 2019	12.00	45.00

ROSÉ & CHAMPAGNE

Petit Papillon Grenache Rosé, Languedoc 2022	9.00	36.00
Domain Pastoure, La Londe-les-Maures 2021	10.00	40.00
Jeio Bisol Prosecco, Valdobbiadene	10.00	45.00
Perrier-Jouet Grand Brut NV, Épernay	14.00	70.00

COCKTAILS non-alcohol options available

Negroni Gin, Campari, Martini Rubino served on the rocks	13.00
Aperol Spritz Aperol & Prosecco topped with soda water	11.00
Old Fashioned Woodford Reserve Bourbon, Angostura bitters, brown sugar, splash of soda	15.00
Watermelon Martini Absolut Vodka & fresh watermelon juiceserved on a martini glass	13.00
Jak’s Apple Martini Vodka or Gin, apple liqueur & fresh apple juice	14.50
Espresso Martini Absolut Vodka, Kahlua, Frangelico Hazelnutvanilla liqueur & shot of coffee	13.50

Please note that all the wine & champagne vintages are subject to availability

MAINS SERVED WITH TWO SIDES

FISH SERVED WITH TWO SIDES

Sea Bass Fillet drizzled with olive oil & herbs than grilled	25.50
Tuna Steak lightly seasoned & grilled rare	27.00
Poached Salmon gently poached in white wine & lemon-dill	27.00
Cod Fillet oven roasted with sweet chilli, anchovies & capers	25.50
Halibut Stake pan-seared with olive oil & lemon juice	29.50

MEAT SERVED WITH TWO SIDES

Chicken Milanese pan-fried till golden	25.50
Grilled Chicken marinated with fresh herbs & perfectly grilled	25.50
Chicken Parmigiana oven-baked with melted parmesan	25.50
Jak’s Beef Burger served with chips or fries	23.00
Veal Schnitzel pan fried till golden	25.50
Ribeye Steak dry-aged for 28 days, served with peppercorn sauce	32.50
Beef Lasagna traditionally layered & slow oven baked	26.50
Lamb Shank slow-braised with gravy & vegetables	28.50
Meatballs classic beef or chicken in homemade sauce	24.50
Sunday Roast traditional roast chicken or turkey lunch	22.50

SHARING PLATTER FOR TWO

Cured Meat thinly sliced parma ham, mortadella, ham, aged salami	18.00
Cheese Platter fine selection of brie, blue, pecorino, goats cheese & olives	18.00
Vegetarian carrots, cucumbers, olivesgrilled bell peppers & courgette, hummus	16.00

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