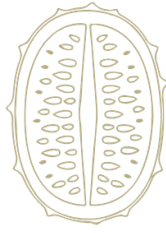


JUL'S
LONDON

Group Dining Festive Menus

Our festive menus will be available for groups of 14 or more from November 16th.



JUL'S
LONDON

FESTIVE SET MENU - £265

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Organic Olive Oil / Oregano
Warm Spiced Kalamata Olives
Cod Roe Spread

STARTERS - TO SHARE

Chutoro Tuna Tataki / Soy Broth / Pickled Kohlrabi / Cucumber-Jalapeno Granita
Grilled Calamari / XO Beurre Blanc / Guanciaie Sourdough / Squid Ink
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle
Wagyu Soulvaki / 8-9 Marbling / Pita Bread / Tzatziki / Smoked Aubergine
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives

SIGNATURE SEA - TO SHARE

Spicy King Crab Taglioni / Mint Harissa / Pineapple Chutney
Hake / Kakavia Sauce / Ricotta Gnocchi / Devilled Mussels

SIGNATURE LAND - TO SHARE

Premium cuts to share:

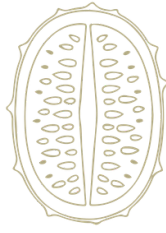
A5 Wagyu Rib-Eye
A5 Wagyu Strip Loin
Wagyu Rib-Eye Cap

SIDES

Roasted Potato Purée / Truffle
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS - TO SHARE

Baklava / Pistachio Praline / Caramelised Filo / Cinnamon Ice-Cream
Yoghurt - Olive Ice-Cream / Burnt Honey Toffee / Milk Tuille
Galomizithra Basque Burnt Cheesecake / Mulled Fig Confiture / Fior di Latte Ice-Cream



JUL'S
LONDON

FESTIVE MENU - £165

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Organic Olive Oil / Oregano
Warm Spiced Kalamata Olives
Cod Roe Spread

STARTERS

Chutoro Tuna Tataki / Soy Broth / Pickled Kphlrabi / Cucumber-Jalapeno Granita
Westholme Wagyu Beef Tartare / Marrow Milk Bread/ Truffle
Lobster Flatbread / Lobster Emulsion / Lemon Gel / Tarragon / Herb Salad
Grilled Calamari / XO Beurre Blanc / Guanciale Sourdough / Squid Ink
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives
Ash-Baked Beetroot / Smoked Eel / Smoked Butter Sauce / Radicchio

SIGNATURE MAINS

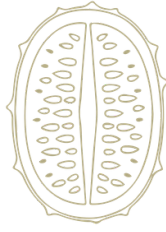
Ox Cheek Giouvetsi / Orzo / Bukovo / Mizithra
Hake / Kakavia Sauce / Ricotta Gnocchi / Devilled Mussels
Wagyu / Fregola / Dashi / Lemongrass
Truffle Risotto / Wild Mushrooms / Parmesan Foam
Roasted Duck / Baked Rice / Chanterelle Mushrooms / Beetroot Gel

SIDES

Roasted Potato Purée / Truffle
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS

Sticky Toffee Karidopita / Oregano Ice-Cream / Caramelised Pecans
Spiced Chocolate Souffle / Guanaja Fondant / Black Topinambur Ice-Cream



JUL'S
LONDON

FESTIVE SET MENU - £125

SMALL PLATES

Grilled Pita and Lagana Bread / Sea Salt / Organic Olive Oil / Oregano
Warm Spiced Kalamata Olives
Cod Roe Spread

STARTERS

Chuturo Tuna Tataki / Soy Broth / Pickled Kohlrabi / Cucumber-Jalapeno Granita
Westholme Wagyu Beef Tartare / Marrow Milk Bread / Truffle
Grilled Calamari / XO Beurre Blanc / Guanciale Sourdough / Squid Ink
Greek Salad / Tomato / Cucumber / Feta / Capers / Carob / Kalamata Olives
Ash-Baked Beetroot / Smoked Eel / Smoked Butter Sauce / Radicchio

SIGNATURE MAINS

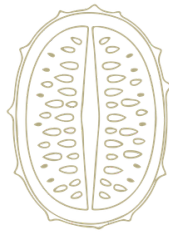
Catch of the Day / Wild Greens / Kale / Chili / Kefir Sauce
Roasted Lamb / Baby Lettuce / salsify Purée / Sauce Fricasée
Wagyu / Fregola / Dashi / Lemongrass
Truffle Risotto / Wild Mushrooms / Parmesan Foam

SIDES

Roasted Potato Purée / Truffle
Chargrilled Broccolini / Hazelnut Praline / Spiced Granola

DESSERTS

Baklava / Pistachio Praline / Caramelized Filo / Cinnamon Ice-Cream
Galomizithra Basque Burnt Cheesecake / Mulled Fig Confiture / Fior di Latte Ice-Cream



JUL'S
LONDON

OUR STORY

Jul's is a refined Mediterranean restaurant in London that captures the soul of Greek philoxenia, a spirit of warmth, generosity, and heart felt hospitality that makes every guest feel genuinely valued and at home. Inspired by the sun-drenched coasts of the Mediterranean, each dish celebrates vibrant flavours, premium seasonal ingredients, and time honoured traditions reimagined with contemporary elegance. A carefully

curated European wine collection, elevated cocktails, and intuitive, attentive service come together to create moments that linger long after the table is cleared.

Here, quality is uncompromising and hospitality is not simply offered - it is lived, shaping an experience that feels intimate, sophisticated, and deeply memorable.