

Jak's

77 Walton Street SW3 2HT

020 7584 3441

Jak's Bar

87 Walton Street SW3 2HP

020 7589 8558

Zefi

103 Walton Street SW3 2HP

020 7052 9333

Jak's

533 King's Road SW10 0TZ

020 7751 4400

Zefi Bar

533 King's Road SW10 0TZ

020 7351 3513

Jak's Mayfair

43 South Molton Street W1K 5RS

0330 088 2203

The Beauchamp

43 Beauchamp Place SW3 1NX

020 7476 7777

Mila

6-7 Beauchamp Place SW3 1NG

020 3393 1777

Menu

Food & Drinks



CHAMPAGNE & WINE

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	-	40.00	
Tim Adams Foxlee Reisling , Clare Valley 2021	-	37.00	
Jean Biecher Gewürztraminer , Alsace 2021	-	45.00	
Creation Viognier , Walker Bay 2021	-	38.00	
Castro Martin Albarino , Galicia 2021	-	40.00	
Domain Thomas Sancerre , Loire Valley 2021	-	55.00	
Jean Defaix Chablis , Burgundy 2020	-	55.00	
André Goichot Puligny-Montrachet , Burgundy 2020	-	135.00	
Roger Belland Meursault-Santenots Premier , Burgundy 2021	-	250.00	
	175ml	Bottle	

CHAMPAGNE & SPARKLING

Jeio Bisol Prosecco , Valdobbiadene	10.00	45.00	95.00
Perrier-Jouet Grand Brut NV , Épernay	14.00	70.00	145.00
Laurent-Perrier La Cuvée Brut NV , Vallée de la Marne	-	95.00	195.00
Moët-Impérial NV , Épernay	-	75.00	180.00
Veuve Clicquot Brut Yellow Label NV , Reims	-	85.00	-
Dom Pérignon Vintage , Champagne	-	350.00	-
Krug Grand Cuvée NV , Reims	-	350.00	-
Louis Roederer Cristal Vintage , Champagne	-	400.00	-
Jeio Prosecco Rosé , Valdobbiadene	-	45.00	-
Perrier-Jouet Blason Rosé , Épernay	-	145.00	-
Veuve Clicquot Rosé , Reims	-	140.00	-
Laurent-Perrier Cuvée Rosé , Vallée de la Marne	-	150.00	-
	175ml	Bottle	Magnum

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

PIZZA gluten-free options available

Margherita (v) 13.00

Our classic thin-crust, topped with tomato sauce fresh basil & creamy mozzarella

Jak's 15.50

Our signature pizza, topped with tomato sauce chicken, bell peppers & creamy mozzarella

Pepperoni 16.50

The classic topped with tomato sauce, sliced pepperoni, fresh basil & creamy mozzarella

Vegetariana (v) 15.50

Thin-crust topped with trio of bell peppers mushrooms, tomato sauce & mozzarella

Rustica 16.00

Topped with tomato sauce, sweet cherry tomatoes, thinly sliced bresaola, wild rocked

Walton 16.00

Our signature mediterranean, topped with flakes of tuna, red onions & salty olives

PASTA & RISOTTO gluten-free options available

Salmon & Spinach Penne 21.50

Al dente penne tossed with flaky salmon, lightly sautéed spinach & tomato sauce

Mixed Seafood Spaghetti 25.00

Tossed with fresh seafood, our tomato sauce & freshly chopped parsley

Zefi Penne 17.00

Our signature penne, tender in a pink creamy sauce, finished with a sprinkle of parmesan

Mushroom Risotto 16.00

Slowly simmered with mushrooms & white wine, finished with cream & parmesan

Spaghetti Carbonara 19.00

Tossed with crispy pancetta in a silky sauce of egg, cream & parmesan

Penne Vodka 24.50

Perfectly cooked penne & premium prawns in a vodka laced cream sauce

SHARING PLATTERS for two

Cured Meat 18.00

Thinly sliced parma ham, mortadella aged salami & ham

Cheese Platter 18.00

Selection of fine brie, pecorino blue, goats cheese & olives

Vegetarian 16.00

Fresh carrots & cucumbers, grilled peppers & courgettes, a side of hummus & olives

Sharing Platter starts from 24.00

for four people or more
ask a member of staff

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

JAK'S FAVORITES

Jak's Revolution 14.50

Bacardi White, raspberry liqueur, raspberries,
pomegranate & lime juice

Strawberry Citrus 15.00

Citron Vodka, lemon flavoured liqueur,
strawberry liqueur & fresh lemon juice

Jak's Apple Martini 14.50

Grey Goose or Bombay Sapphire, St. Germain
fresh green apple juice

Watermelon Punch 15.50

Citron Vodka, melon liqueur, fresh watermelon
& lime juice, sugar syrup

Passion Fruit Whisky Smash 15.50

Teeling Whiskey, passion fruit liqueur,
mint & fresh lemon juice

NON-ALCOHOL

Kaia's Ruby 12.50

Non-alcohol gin , aperitif
& sweet vermouth

Jak's Passion 12.50

Fresh strawberry, passion fruit
lemon juice & passion fruit syrup

Mila's Spritz 12.50

Non alcohol spritz, sparkling water
bitter aperitif & fresh grapefruit juice

NEW CLASSICS

Man On Fire 16.00

Illegal Mezcal, Ardbeg Whisky
lime juice & agave syrup

English Rose Caipirinha 14.50

Bombay Sapphire, cachaca, rose syrup,
sweet rose-hip & limes

Blueberry Caipirosca 14.50

Grey Goose, fresh blueberries,
blueberry liqueur, half lime & sugar syrup

Bitter Spiced 15.00

Bacardi Caribbean Spiced, bittersweet aperitif,
grapefruit liqueur, fresh orange juice & orange bitters

Paloma by Jak's 15.50

Patron Tequila, fresh grapefruit
lime juice, agave syrup & soda water

Rose Martini 14.50

Bombay Sapphire, St. Germain, grapefruit liqueur,
rose syrup, fresh apple juice, orange bitters

Goodfellas 16.00

Buffalo Trace, honey infused bourbon
aromatic bitters

Zombie 18.00

Four types of rum, aromatic bitters, sweet liqueur,
grenadine syrup, fresh lime & grapefruit juice

STARTERS**Grilled King Prawns** 24.50

Butterflied with herbs and lemon juice

Chicken Caesar 14.50

Grilled chicken & peppers tossed in our house made caesar dressing

Burrata Salad 12.50

Creamy burrata & vine tomato dressed with balsamic & virgin olive oil

Classic Bruschetta (v) 9.50

Toasted bread topped with ripe tomato, basil & olive oil

Calamari 13.50

Fried

Tricolore 9.50

Mozzarella, cherry tomato, avocado fresh basil with a olive oil glaze

Greek Salad 9.50

Tomato, cucumber, olives, feta cheese, olive oil dressing

Pizza Bread (v) 10.00

Oven baked with herbs, garlic oil optional

Gourmet Nut Selection 5.50**Marinated Olives** 4.50**MAINS** served with two sides**Grilled Sea Bass Fillet** 25.50

Lightly seasoned, drizzled with olive oil & herbs

Poached Salmon 27.00

Gently poached

Grilled Tuna Steak 27.00

Lightly seasoned

Chicken Milanese 25.50

Breaded & pan fried until golden

Grilled Chicken Breast 25.50

Marinated in fresh herbs, grilled to perfection

Jak's Beef Burger 23.00

Served with chips or fries

Ribeye Steak 32.50

Dry aged for 28 days, served with peppercorn sauce

Spinach & Ricotta Cannelloni (v) 19.00

Home baked, finished with melted cheese on top

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**Chateau Queyron Saint-Émilion Grand Cru, Bordeaux 2016** - 55.00**Angelo Veglio Barolo, Piedmont 2018** - 50.00**Alain Jaume Côtes du Rhone, Rhone Valley 2020** - 42.00**Little Eden Pinot Noir, Murray Darling 2021** - 37.00**Journeys End Shiraz, Stellenbosch 2018** - 46.00**Castellare Classico Chianti, Tuscany 2020** - 40.00**Vieux Chevalier Châteauneuf-du-Pape, Rhône 2021** - 80.00**Le Castelot Saint-Émilion Grand Cru, Bordeaux 2012** - 150.00**Le Gabachot Pomerol, AOC Bordeaux 2014** - 200.00**Chateau Talbot, Saint-Julien Bordeaux 2015** - 195.00**Antinori Tignanello, Tuscany 2020** - 350.00

175ml Bottle

ROSÉ WINES**Petit Papillon Grenache Rosé, Languedoc 2022** 9.00 36.00**Domain Pastoure, La Londe-les-Maures 2021** - 40.00**Chateau D'Esclans Whispering Angel, Provence 2022** - 55.00**Joseph Mellot Sancerre Rosé, Loire Valley 2021** - 60.00

175ml Bottle

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Grilled Vegetables	Broccoli	Spinach
Roast Potatoes	Roast Mushrooms	Chips or Fries