

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 Cru , 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 fresh basil, creamy mozzarella	13.00
Jak's chicken, peppers & creamy mozzarella	15.50
Pepperoni sliced pepperoni, fresh basil & creamy mozzarella	16.50
Vegetariana trio of peppers, mushrooms & creamy mozzarella	15.50
Rustica sweet cherry tomatoes, sliced bresaola, wild rocket	16.00
Zefi sliced ham, artichokes, mushrooms & olives	16.00
Regina sliced parma ham & melted parmesan cheese	18.00
Walton flakes of tuna, red onions & salty olives	16.00
Napoli strongly flavoured anchovies & capers	14.00
Calabreze sausage, peppers, jalapeños & pesto	16.00
King's Road spinach, egg, parmesan & no tomato sauce	15.50
Chelsea goat cheese, mushroom, spinach & no tomato sauce	16.00
Quattro Formaggi fine selection of four cheeses	15.00
Pizza Bread or garlic bread	10.00

PASTA & RISOTTO gluten-free options available

Salmon & Spinach Penne flaky salmon & sautéed spinach	21.50
Penne Aubergine & Mozzarella a vegetarian option	18.50
Mixed Seafood Spaghetti fresh seafood & chopped parsley	25.00
Penne Vodka premium prawns laced in a vodka cream sauce	24.50
Penne Arrabbiata fresh chilli & basil, a vegetarian option	16.00
Zefi penne with pink creamy sauce	17.00
Spaghetti Bolognese with our homemade bolognese sauce	18.00
Spaghetti Carbonara crispy pancetta, egg, cream & parmesan	19.00
Mushroom Risotto simmered on white wine, cream & parmesan	16.00
Salmon Risotto flaky salmon, asparagus & saffron	21.50
Risotto Quattro Formaggi fine selection of four cheeses	16.00
Pappardelle spinach, peas, pinenuts & white sauce	16.00
Penne Sofia Loren with smoked bacon & artichokes	18.00

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, olives, grilled bell peppers & courgette, hummus	16.00

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

Watermelon Punch 15.50

Citron Vodka, fresh watermelon
lemon juice, sugar syrup

Passion Fruit Whisky Smash 15.50

Teeling Whiskey, fresh passion fruit
mint & fresh lemon juice

NON-ALCOHOL

Kaia Ruby 13.50

Non-alcohol gin , aperitif
& sweet vermouth

Jak's Passion 13.50

Fresh strawberry, passion fruit
lemon juice & passion fruit syrup

Mila's Spritz 13.50

Non alcohol spritz, soda water
fresh grapefruit

NEW CLASSICS

Paloma by Jak's 15.50

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

English Rosehip Caipirinha 14.50

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

French Kiss 15.50

Cognac, black raspberry liqueur, fresh pomegranate
lemon juice, floral bitter

Blueberry Caipirosca 15.00

Grey Goose, fresh blueberries, lime
blueberry liqueur

Horse Thief 16.00

Bombay Sapphire, vermouth
herbal liquorice spirit

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

Man On Fire 16.00

Illegal Mezcal, Ardbeg Whisky
lime juice & agave syrup

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

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

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

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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

ROSE 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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