

STARTERS

SICILIAN NOCELLARA OLIVES (V) Italy's most ubiquitous snack olive. Also referred to as dolce.	5
HUMMUS (V) Mashed chickpeas blended with tahini, lemon juice, olive oil and garlic. Served with homemade flat-bread.	7.9
GRILLED GARLIC SAUSAGE Beef sausage served with grilled tomato & peppers	9.5
HUMMUS WITH BEEF Mashed chickpeas blended with tahini, lemon juice, olive oil and garlic topped with 28 day aged and sauteed beef cubes. Served with homemade flat-bread.	9.5
BRUSCHETTA AL POMODORO (V) Chargrilled homemade bread with vine ripened tomatoes fresh basil, onions & extra virgin olive oil.	9.9
CHICKEN WINGS Marinated and than charcoal grilled Chicken wings served with BBQ sauce.	9.9
CHEESY PASTRY ROLLS (V) Hand rolled filo pastry with feta cheese, parsley & spices.	9.9
TETTO'S SPECIAL GRILLED HALLOUMI (V) Chargrilled Halloumi slices served over a bed of caramelised red onions, crushed sumac berries & pomegranate reduction.	10.5

STEAKHOUSE

All our beef are minimum 28 day aged in the premises and comes from Aberdeen Angus breeds.
All steaks are served with skin on french fries, Tetto's mushroom sauce & peppercorn sauce. (Blue Cheese & Bernaise sauce available on request.)

SIRLOIN STEAK 300 g. Top Sirloin is delicate on the flavour & balanced with a firm texture.	29.5
LAMB CHOPS 400 g. of marinated lamb chops.	32.5
RIB EYE STEAK 300 g. Delicately marbled throughout for superb and full-bodied flavour with fat.	36
DALLAS STEAK 450 g. Rib on the bone.	41.9
T-BONE STEAK 450 g. A prime steak cut through and left on the bone to feature both Sirloin and Fillet with maximum flavour and exquisite tenderness.	41.9
TETTO'S DELIGHT STEAK Medallions cut from the fillet steak with no fat running through.	43.9
FILLET STEAK 300 g. Features a velvety tenderness with little or no fat running through. (We do not serve fillet steak as well-done.)	45

CALAMARI FRITTI Rings of calamari marinated then coated with panko & served with tartare sauce.	10.5
CHEESY & GARLIC MUSHROOMS (V) Portobello and chesnut mushrooms with a creamy three cheese blend.	10.5
TETTO'S BURRATA (V) (N) Specially imported from Puglia, a whole burrata served with cherry tomatoes, pine nuts, fresh basil and extra virgin olive oil.	12.9
PULLED BEEF TACOS Our interpretation of the mexican classic. Hand pulled beef tacos served with fried onions, sour cream, mild tomato salsa and guacamole.	12.9
PRAWN TACOS Our interpretation of the mexican classic. baby prawn tacos served with fried onions, sour cream, mild tomato salsa and guacamole.	12.9
TETTO'S SIGNATURE OCTOPUS Marinated & char-grilled leg of octopus with home made salsa verde.	13.9
GARLIC KING PRAWNS Sautéed king prawns in garlic butter, sun dried tomatoes & crispy capers.	16.9

SALADS

CHICKEN CAESAR SALAD (N) All time classic salad made with crispy cos lettuce, Chargrilled chicken brest strips, home made croutons, parmesan shavings and creamy Caesar dressing.	13.9
TULUM CHEESE SALAD (V) (N) Mixed leaves, sweet corn, crushed walnuts, sliced cucumbers, cherry tomatoes, pomegranette, sultanas, apple & Tulum cheese crumbles.	13.9
TETTO'S SPECIAL KING PRAWN SALAD (N) Seasonal leaves, King Prawns, red & yellow peppers, parsley, walnuts, sliced apples & parmesan shavings with a drizzle of balsamic vinegar.	17.9
HAZEL STEAK SALAD (N) Succulent strips of fillet steak served over a bed of mixed leaves with roasted hazelnuts, cherry tomatoes, cucumbers, pomegrate and extra virgin olive oil.	23.9

SIDES

HOME MADE BREAD BASKET WITH FRESH BUTTER (V)	4.5
SKIN ON FRENCH FRIES (V)	5.5
MASHED POTATO (V)	5.5
GRILLED SEASONAL VEGETABLES (V)	6.5
TETTO'S MAC & CHEESE (V)	9.9

PRIME BURGER

All our burgers are prepared in house using 28 day aged Aberdeen Angus beef. Served in brioche bun, sliced gherkins, lettuce with skin on French fries on the side.

TETTO'S CHICKEN FILLET BURGER Chargrilled garlic & olive oil marinated breast of corn fed chicken.	12.9
BEYOND MEAT VEGAN BURGER (VE) Meatless Gourmet Burger.	15
TETTO'S PRIME BURGER Our classic beef burger topped with cheese.	15.9
TETTO'S SPECIAL DELIGHT BURGER Our classic beef burger topped with 2 medallions of Fillet steak & cheese. It is really special.	19.9
EXTRAS Gorgonzola Cheese, caramelized red onions, onion rings, fried mushrooms, turkey bacon, bacon.	2

HIGHLY RECOMMENDED WITH STEAK

TETTO'S MAC & CHEESE 9.9
Rigatoni pasta with creamy gorgonzola, parmesan, mozzarella & chives.

GOLD LEAF BURGER £59
Your choice of burger wrapped in 24 carat Gold leaves.

GRILLED SKEWERS

TETTO'S GRILLED CHICKEN SKEWERS Lean chunks of chicken breast with peppers and onions skewered and grilled.	19.9
TETTO'S GRILLED LAMB SKEWERS Lean chunks of lamb with peppers and onions skewered and grilled.	21.9
TETTO'S GRILLED MIX SKEWERS Lean chunks of lamb and chicken breast with peppers and onions skewered and grilled.	23.9

SEAFOOD

Sustainably caught & sourced locally. All our fish ordered daily and never frozen.

FILLET OF SEA BASS 2 fillets of pan fried sea bass served with creamy parsley and lemon sauce, olive oil on a bed of wholegrain mashed potato, spinach & side salad.	22.9	KING PRAWNS Whole king prawns sautéed in butter, garlic, chillies, parsley, sun dried cherry tomatoes & crispy capers served with grilled seasonal vegetables.	27.9
FILLET OF SALMON Pan fried fillet of salmon prepared with lemon butter and dill sauce, served on a bed of wholegrain mashed potato, spinach & side salad.	22.9	FILLET OF LEMON SOLE Lemon sole fillet pan fried in garlic butter served over a bed of smashed new potatoes.	32.9
GRILLED OCTOPUS Grilled octopus marinated in lemon, parsley & garlic served with salsa verde, olives & sun dried cherry tomatoes with grilled seasonal vegetables on the side.	24.9	SEAFOOD PLATTER A selection of king prawns, calamari rings, octopus, scallops, sea bass fillets, salmon fillet and lemon sole served with roasted vegetables, and smashed new potatoes.	150

PASTA - RISOTTO

All pasta dishes are available in gluten free spaghetti.

PENNE ARRABIATTA Originated from Lazio region Italy, this simple yet delicious dish of penne is a combination of wine ripened tomatoes, chilli, garlic and Olive oil.	13.9	LINGUINE MARIA King prawns, cherry tomatoes and a touch of cream.	21.5
CLASSIC LASAGNE Stacked layers of pasta with minced beef, tomato and béchamel sauce topped with melted cheese served with side salad.	14.9	SEAFOOD RISOTTO King prawns, mussels, calamari & clams cooked with a touch of cream & tomato sauce	26.9
POLLO E FUNGHI TAGLIATELLE Chargrilled chicken breast slices with mushrooms in a creamy sauce and sun dried tomatoes.	16.9	LINGUINE FRITTI DI MARE The ultimate seafood pasta with tomato sauce, baby clams, mussels, squid, shrimps, crispy capers & sun dried tomatoes.	26.9
WILD MUSHROOM RISOTTO Mixed wild mushrooms, butter, parmesan cheese & fresh rocket.	17.5	TETTO'S SIGNATURE LOBSTER TAGLIATELLE Fresh tomato sauce, a touch of cream, chilli flakes, garlic, lemon juice, fresh parsley and succulent lobster pieces.	34.5

Food Allergies and Intolerance

Please speak to our staff about the ingredients in your meal, when placing your order.





*Available for corporate & private hire
from 2 to 400 people*



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