

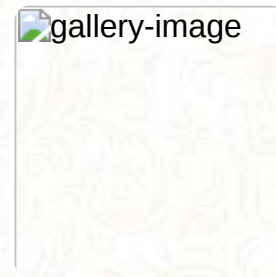
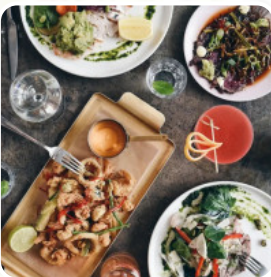


Scarlett Green Menu

<https://menulist.menu>

4 Noel St, London W1F 8GB, United Kingdom

(+44)2035979908,(+44)7746064136,(+44)2077233301,+ -
<https://www.daisygreenfood.com>



The Menu of Scarlett Green from London contains about **203** different dishes and drinks. On average, you pay for a dish / drink about £57. What [User](#) likes about Scarlett Green:

I've been in scarlett green several times and they'll make it to meet my expectations every time. my friend and I visited today and eating was just amazing. the atmosphere was nice and the service was great. we even got free leamington cake because it was so happened Australian days! I would really recommend this place (or any of the green two) if they are looking for a delicious, affordable Australian brunch and/or... [read more](#). What [User](#) doesn't like about Scarlett Green:

not sure whether this is with restaurant or opentable, but had confirmed a reservation for Saturday night only at the arrival that they have a private function. Of course, it is not quite funny to find a table on a Saturday evening without booking. [read more](#). For the small hunger in between, Scarlett Green from London offers *delicious sandwiches, small salads, and other small dishes*, as well as cold and hot beverages, At the bar, you can unwind with a **cool beer** or other alcoholic and non-alcoholic drinks. Look forward to the enjoyment of scrumptious vegetarian menus, In addition, the cocktail menu that is offered in this established eatery is impressive. It offers a wide diversity of beers from the region and the whole world.

Scarlett Green Menu



Salads

ANCIENT GRAINS \$12.0

Non alcoholic drinks

COKE ZERO

Appetizers

SEA BASS CEVICHE \$12.4

Mains

SUPER SLOW COOKED LAMB SHANK

Vegetarian

ROASTED CELERIAC \$11.7

Salad

BABY GEM LETTUCE \$12.2

Snacks

BRUSCHETTA

Toast

FRENCH TOAST

Breakfast

HEALTHY START* \$15.7

Sweets

VEGAN CHOCOLATE CAKE \$7.6

Starters

BEETROOT

Halloumi

HALLOUMI

Spirits

AMERICANO

Main course

PAN SEARED SEABASS

Indische beilagen

PARATHA

Main

GRANOLA

Kuchenset

BANANA BREAD

French fries

FRENCH FRIES

Classics

PALOMA \$10.8

Pop tarts

BLUEBERRY

Happy hour - classic cocktails

BLOODY MARY

Scarlett Green Menu



Pizza - klein á 26 cm

TROPICAL

Yaki-grill menü

PRAWN

Brunch

BUTTERMILK BLUEBERRY
PANCAKES \$14.5

Meal deals

PARTY STARTER

Healthy salads

GREEN MANGO* \$12.4

Thirst quenchers

CUCUMBER SELTZER \$10.8

Specialty items

SPICY TUNA TOSTADA

Signature cocktails

PINK MARTINI \$12.7

Nibbles

HALLOUMI FRIES \$9.9

Specialty drinks

PEACH

Brunch feast

SMASHED AVOCADO \$10.5

Premium electro brunch drinks

PORNSTAR MARTINI \$13.3

Kitchen

HOUSE MADE MAPLE GRANOLA \$9.6

Featured item

TIMMY'S BURGER \$19.0

Library

SESSION IPA

Free range eggs

SMOKED SALMON ROYALE \$16.1

Shack snacks

CRISPY CALAMARI

Cocktails on tap

COCKTAILS ON TAP

Drinks

DRINKS

Brunch sweet

HOUSE MADE MAPLE GRANOLA*

Jams & spreads

VEGEMITE

Scarlett Green Menu



Curtain call

CHRISTMAS PUDDING

Bottomless brunch party

BOTTOMLESS BRUNCH PARTY

Wood oven traditional pizza

AUSSIE

Super foods

AVOCADO TOAST

Cutters catch

BLACK COD

Uncategorized

FIRE ROASTED AUBERGINE \$11.2

Seafood

SQUID

PRAWNS

Fish

SMOKED SALMON

TUNA STEAK

Soft drinks

DIET COKE

COCA-COLA

Sweet

AWARD WINNING BANANA BREAD SANDWICH \$12.3

COCONUT FRENCH TOAST \$13.9

Coffee

ESPRESSO MARTINI \$12.0

COFFEE

Entrees

LEMON AND HERB CHICKEN

FREE RANGE TURKEY

Bbq & bigger plates

HOT BONDI PRAWNS IN SECRET SCARLETT SAUCE \$25.4

GIANT CHICKEN PARMIGIANA

Alcoholic drinks

APEROL SPRITZ \$10.8

APEROL

PROSECCO

Side dishes

ROASTED SWEET POTATO \$5.7

WHITE ASPARAGUS \$12.4

ROASTED SWEET POTATO WEDGES* \$5.7

Rose & orange

ROSE, CHATEAU BEAULIEU

ROSE, CANDY FLIP, 2017, YARRA VALLEY

ORANGE, CULLEN AMBER, 2014, MARG. RIVER

Scarlett Green Menu



Drinks packages

WELCOME PROSECCO OR CHRISTMAS COCKTAIL

BLAME IT ON THE BOOGIE

BOTTOMLESS BABY

English rare bread grass fed steaks - dry aged

SCARLETT'S SIRLOIN (20 DAY)

RIBEYE (30 DAY)

CHATEAUBRIAND (30 DAY)

Speciality gin & tonics

CLASSIC G&T \$11.2

PINK G&T \$11.9

GARDEN G&T \$12.9

Craft beer

FREEMAN'S FROTHIE

PILS LAGER

PALE ALE, FOURPURE

EASY PEELER, FOURPURE

These types of dishes are being served

TOSTADAS

DESSERTS

BREAD

PANINI

Savoury

BAKED AUBERGINE FRITTERS* \$16.5

BROCCOLI CORN FRITTERS* \$15.7

SHAKSHOUKA \$13.6

FANCY BACON ROLL \$16.6

THE BONDI \$18.0

Small plates

MAMMA J'S HOUSE FERMENTED YOGURT POTATO FLATBREAD \$7.6

BYRON BHEL PURI SALAD \$10.4

GOLDEN BEETROOT* \$11.9

GRILLED BABY GEM \$10.1

SEARED BEEF FILLET TATAKI \$14.6

Gin & tonics

YUZU G&T \$12.7

KYOTO G&T \$13.2

MARE G&T \$13.3

PEPPER G&T PINK PEPPER GIN \$13.9

BONDI G&T \$15.2

Restaurant category

VEGAN

BBQ

FRENCH

VEGETARIAN

DESSERT

Cocktails

RHUBARB G&T \$12.9

GUAVA BELLINI \$9.5

RASPBERRY SOUR \$12.0

TIMMY'S MARGARITA \$13.3

MEZCALITO \$13.3

Scarlett Green Menu



MATCHA GOLD \$15.2

Lunch

BEEF SHIN CIGARILLOS \$9.6

TIMMY'S BEEF BURGER \$19.0

FAMOUS CHICKEN PARMIGIANA \$20.3

VEGAN AUBERGINE PARMIGIANA \$15.2

BITTER LEAF SALAD* \$6.1

TWICE COOKED DUCK FAT FRIES \$5.7

SPICY TUNA TOSTADAS

Dessert

YOGURT PAVLOVA \$9.9

MELBOURNE MARS BAR
CHEESECAKE BALL \$10.9

DAILY HOMEMADE ICE CREAMS AND
SORBETS

CRÈME BRÛLÉE

CREPES

CHEESECAKE

MARS

Pre-order drinks

YOUR OWN HOT BARREL OF SPICED
MULLED WINE

2X BTL CA DI ALTE PROSECCO \$63.4

10X 2/3 PINTS OF FOURPURE
CRAFT BEER \$50.7

BUCKET OF BEERS (5X PERONI
OR CORONA) \$25.4

2X BTL THE STUMP JUMP,
MCLAUREN VALE, WHITE \$50.7

2X BTL THE STUMP JUMP,
MCLAUREN VALE, RED \$50.7

12X HOUSE SHOTS (SAMBUCA,
TEQUILA, JAGER) \$76.1

Champagne & sparkling

PROSECCO, CA DI'ALTE, ITALY, NV

SPARKLING ARRAS, TASMANIA GRAND
VINTAGE, TASMANIA

SPARKLING MOSCATO, INNOCENT
BYSTANDER, YARRA VALLEY

CHAMPAGNE, VEUVE CLICQUOT, BRUT,
FRANCE, NV

CHAMPAGNE, VEUVE CLICQUOT, ROSÉ,
FRANCE, NV

CHAMPAGNE, BOLLINGER SPECIAL
CUVEE, BRUT, NV, FRANCE

CHAMPAGNE, VEUVE CLICQUOT,
VINTAGE ROSÉ, 2009, FRANCE

CHAMPAGNE, DOM PERIGNON, 2009,
FRANCE

CHAMPAGNE, LOUIS ROEDERER,
CRISTAL, 2009, FRANCE

Australian reserve

CHARDONNAY, 10 MINS BY
TRACTOR, 2015, MORN. \$93.3
PENINSULA

RIESLING, JIM BARRY, THE
FLORITA, 2015, CLARE VALLEY \$133.1

SHIRAZ, JOHN DUVAL ELIGO,
2014, BAR. VALLEY \$122.9

SHIRAZ, GIACONDA WARNER,
2014, BEECHWORTH \$178.8

CAB SAUVIGNON, MOSS WOOD,
2003, MARG. RIVER \$182.6

GSM, TORBRECK RUNRIG, 2012,
BAR. VALLEY \$507.0

SHIRAZ, HENSCHKE HILL OF
GRACE, 2015, BAR. VALLEY \$669.4

SHIRAZ CABERNET, PENFOLDS
GRANGE, 2012, BAR. VALLEY \$1,236.2

SHIRAZ CABERNET, PENFOLDS
GRANGE, 1994, BAR. VALLEY \$1,426.4

Scarlett Green Menu



Dishes are also prepared with these ingredients



CHEESE

MEAT

CORN

BACON

AVOCADO

EGG

EGGS

TOFU

CHOCOLATE

BANANA

Bites

12X PIGS IN BLANKETS \$31.7

24X MINI BEEF SHIN CIGARILLOS \$50.7

12X MINI CHICKEN PARMIGIANAS \$38.0

12X SPICY TUNA TOSTADAS \$38.0

12X BETEL LEAVES \$38.0

12X VEGEMITE \$38.0

12X MINI VEGAN AUBERGINE PARMIGIANAS \$31.7

LARGE SHARING PLATE OF HALLOUMI FRIES

LARGE SHARING PLATE OF MAMMA J'S HOUSE FERMENTED YOGURT POTATO FLATBREAD

12X MINCE PIES \$31.7

12X MINI SALTED CARAMEL BROWNIE \$19.0

Australian whites

WHITE BLEND, THE STUMP JUMP, 2017, MCLAREN VALE

VERMENTINO, SCREAMING BETTY, 2017, RIVERLAND

SAUVIGNON BLANC, SHAW SMITH, 2017, ADELAIDE HILLS

PINOT GRIS, HOLLY'S GARDEN, 2016, GIPPSLAND

GEWURZTRAMINER, SKILLOGALEE, 2015, CLARE VALLEY

PINOT GRIS, PARINGA ESTATE, 2016, MORN. PENINSULA

RIESLING, GROSSET ALEA, 2016, CLARE VALLEY

CHARDONNAY, THE ARCHITECT, PHILIP SHAW, 2015, ORANGE

VIOGNIER, THE DREAMER, 2016, ORANGE

FIANO, CHALMERS, 2013, RUTHERGLEN

CHARDONNAY, SHAW AND SMITH M3, 2015, ADELAIDE HILLS

RIESLING, GROSSET POLISH HILL, 2016, CLARE VALLEY

CHARDONNAY, LAS VINO, 2015, MARG. RIVER

ROUSANNE, JAMSHEED, 2016, BEECHWORTH

Australian red

GSM, THE STUMP JUMP, 2015, MCLAREN VALE

PINOT NOIR, INNOCENT BYSTANDER, 2016, YARRA VALLEY

NERO D'AVOLA, ROXANNE THE RAZOR, 2017, RIVERLAND

PETIT VERDOT, BILL DOWNIE, 2015, YARRA VALLEY

SYRAH, JAMSHEED ILLAJ, 2015, YARRA VALLEY

MERLOT, THE CONDUCTOR, PHILIP SHAW, 2013, ORANGE

Scarlett Green Menu



**SHIRAZ, HENSCHKE MOUNT
EDELSTONE, 2015, BAR. VALLEY**

**GRENACHE, FREDERICK STEVENSON
HONGELL, 2016, BAR. VALLEY**

**CAB SAUVIGNON, DIRECTOR'S CUT,
2014, LANGHOME CREEK**

**PINOT NOIR, PARINGA ESTATE, 2016,
MORN. PENINSULA**

**GSM, TORBRECK JUVENILES, 2015,
BAR. VALLEY**

**GSM, RUGGABELLUS, ARCHAEOUS, 2013,
BAR. VALLEY**

**SHIRAZ, JIM BARRY MCRAE WOOD,
2003, CLARE VALLEY**

**PINOT NOIR, FARRSIDE BY FARR, 2015,
GEELONG**

**SHIRAZ, MITOLO GAM, 2004, MCLAREN
VALE**

Scarlett Green Menu



Scarlett Green

4 Noel St, London W1F 8GB,
United Kingdom

Opening Hours:

Monday 08:00-23:00
Tuesday 08:00-23:00
Wednesday 08:00-23:00
Thursday 08:00-23:00
Friday 08:00-23:00
Saturday 09:00-23:00
Sunday 09:00-17:00

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