

*LUSO*

PRIVATE DINING AND EVENTS



WELCOME TO LUSO

We are inspired by Portugal and the wider Iberian coast and land – their dining culture, respect for the land and sea, and honest approach to cooking. Our menu nods to the familiar and the new, while our hospitality reflects the same spirit of warmth and generosity.

Wild seabass baked in salt, Native Cornish lobster rice prepared head-to-tail, and Iberian ham from Salamanca sliced to order sit alongside olive oil martinis and wines from iconic producers such as Herdade do Cebolal, including bottles aged underwater off the Alentejan coast.

Click [here](#) for a 3D tour of the restaurant.

**CAPACITIES**

First Floor Dining Room Exclusive – 65 seated  
First Floor Dining Room Semi-Exclusive – 36 seated  
Adega Private Dining Room – 12 seated





## FIRST FLOOR DINING ROOM: EXCLUSIVE HIRE

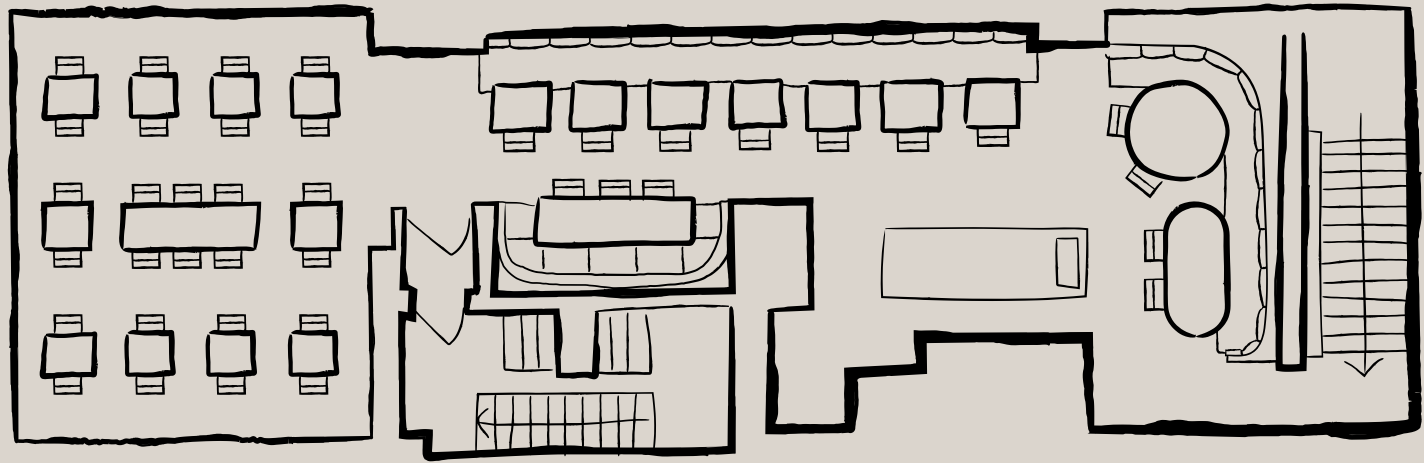
Our first floor dining room offers a versatile setting for groups of up to 65 guests, well suited to a range of events from festive celebrations to corporate gatherings.

### CAPACITY

65 seated



FIRST FLOOR DINING ROOM: EXCLUSIVE HIRE FLOOR PLAN



65 seated





## FIRST FLOOR DINING ROOM: SEMI-EXCLUSIVE HIRE

Our upstairs semi-private dining room offers an intimate setting for groups of up to 36 guests.

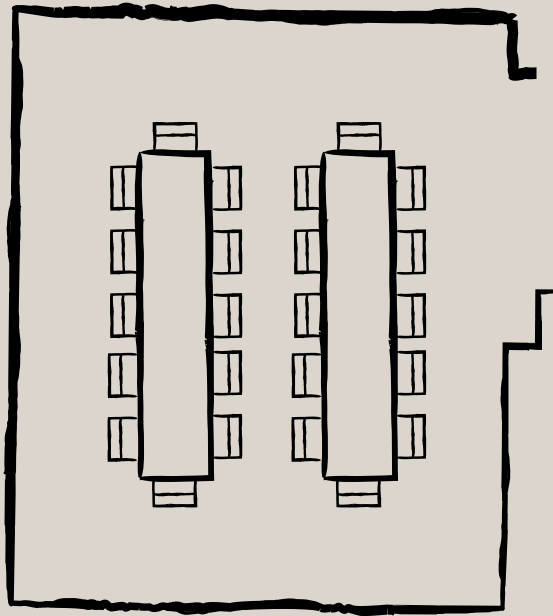
Decorated with traditional gyotaku prints by a Portuguese artist, the space reflects the restaurant's inspiration from Portugal and the wider Iberian coast.

### CAPACITY

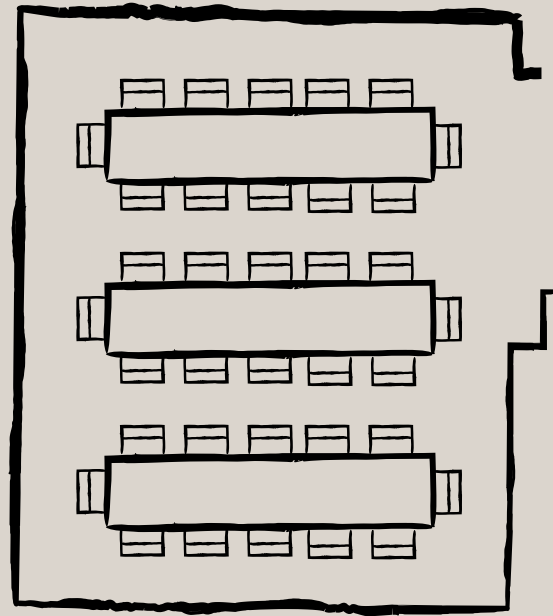
36 seated



FIRST FLOOR DINING ROOM: SEMI-EXCLUSIVE HIRE FLOOR PLAN



24 seated



36 seated





## THE ADEGA

The Adega is the private dining room at Luso, a home-from-home situated on the lower ground floor, overlooking our wine cellar.

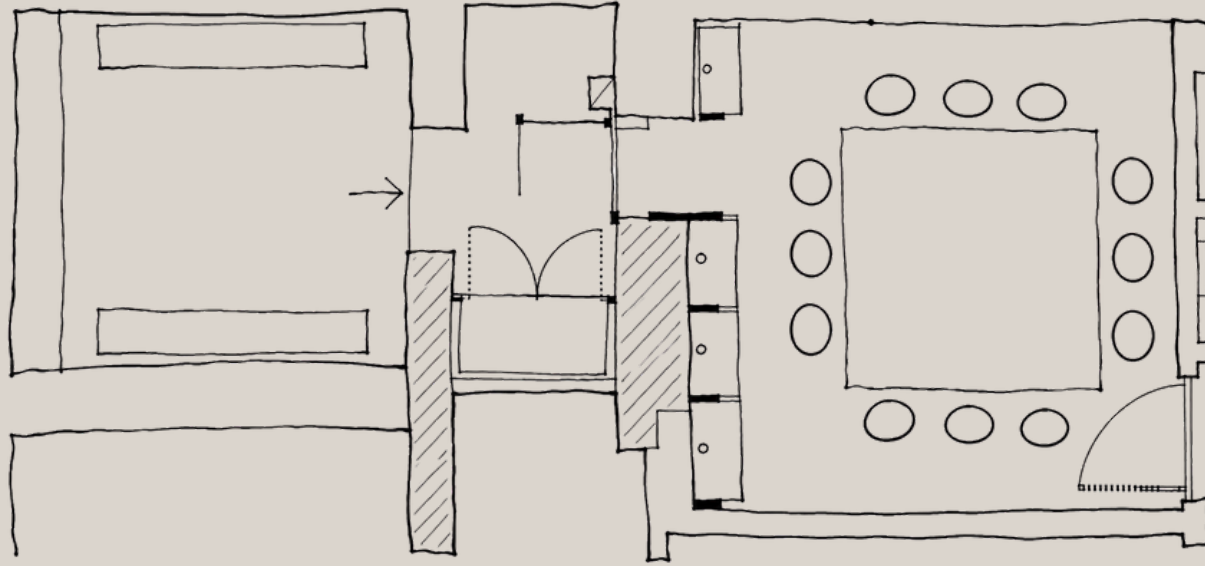
An extension of the restaurant in a warm, familial setting, this intimate space hosts up to 12 guests. Guests will dine from an ever-changing, sharing-style menu inspired by the Iberian coast and rural Portugal.

### CAPACITY

12 seated



ADEGA FLOOR PLAN



12 seated





## SAMPLE MENUS

# Luso

Menu Clássico

Sourdough bread v  
Algarvian style pickled carrots v  
Homemade fish paté  
Requeijão cream cheese v

Sautéed squid  
Grilled chouriço  
Green asparagus, garlic and coriander piso v

Frango piri piri - grilled whole baby chicken  
Whole bream, corn migas  
Crispy aubergine, smoked butter v

Green salad v  
Roast potatoes v  
Tomato salad v

Toucinho do céu - almond tart v

80

V: vegetarian. Please speak to your server for vegan options.

*Please inform us of any allergies before ordering. Whilst every precaution is taken, we cannot guarantee the total absence of allergens in our dishes due to the proximity to allergens both on site and on our suppliers' premises. A discretionary service charge of 14.5% and a cover charge of 1.5 per person for unlimited 60s filtered water will be added to your bill.*

# Luso

Menu Especial

Sourdough bread v  
Algarvian style pickled carrots v  
Homemade fish paté  
Requeijão cream cheese v  
Ibérico ham

Wild Atlantic garlic prawns  
Amêijoas à bulhão pato - clams, garlic, coriander  
British wagyu croquettes  
Peixinhos da horta - tempura runner beans v

Iberian suckling pig  
Charred leeks, cream, praline v

Wild sea bass baked in salt  
or  
Ribeye on the bone, 50-day aged, Mirandesa style

Green leaf salad v  
Tomato salad v  
Roast potatoes v  
Grilled red peppers v

Chocolate mousse, olive oil, salt v  
Toucinho do céu - almond tart v

125

V: vegetarian. Please speak to your server for vegan options.

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Vegetarian and vegan menus are available on request

## DRINKS

Beneath the restaurant, our cellar showcases an eclectic collection of wines, from highly regarded producers to emerging winemakers.

Explore indigenous Portuguese varietals by the glass or bottle, alongside rare and cellar-aged wines including Herdade do Cebolal Emerso Branco (£170) and Herdade do Cebolal Emerso Tinto (£160) – both aged underwater off the Alentejan coast.

To accompany the menu, we offer a Classic Wine Pairing (£35) and Signature Wine Pairing (£58). Our bar team can also provide tailored guidance ahead of your event to curate a bespoke wine selection.



## CONTACT US

We'd love to hear about your event – get in touch to arrange a visit or discuss your requirements.

[ENQUIRE](#)

30 Charlotte Street, London, W1T 2NG

[luso.restaurant](http://luso.restaurant) | [@luso.restaurant](https://www.instagram.com/luso.restaurant)

## EXPLORE OUR RESTAURANTS

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Explore our venues and find the perfect setting for your next event.

[mjmk.co.uk](http://mjmk.co.uk)