

STARTERS

SOUP OF THE DAY Served with home-made bread	8.00
CALAMARI Lightly buttered salt and pepper squid chunks served with homemade tartar sauce	12.00
BLACK ANGUS BEEF CARPACCIO Black Angus beef, wild rocket, pomegranate seeds, gherkins, carrots, truffle mayonnaise	16.00
TEMPURA PRAWN TACOS Guacamole, cherry tomato, pickles red onions, lime, avocado mayo, tempura prawn, Sriracha sauce	16.00
BAKED PRAWNS WITH TOMATO SAUCE King prawns, tomato sauce, garlic, fresh chilli , parsley, olive oil, black pepper. Served with homemade bread.	16.00
SEARED SCALLOP WITH CELERiac PURE Scallops, celeriac pure, Jerusalem artichoke chips, king oyster mushrooms, Lemongrass Sauce.	18.00
BAKED CAMEMBERT Camembert cheese, walnut ,honey, rosemary ,truffle, served with Homemade bread	14.00
VITELLO TONNATO Thinly sliced roasted veal served with a creamy tuna and caper sauce, finished with wild rocket salad, caper berries, and Parmesan	15.00
RICOTTA & TRUFFLE BRUSCHETTA Crispy pizza dough topped with creamy ricotta, truffle pure, and truffle oil.	9.00
TOMATO, BASIL & MOZZARELLA BRUSCHETTA Toasted bread topped with fresh tomatoes, mozzarella, and basil pesto, finished with olive oil.	8.00

PINSA

MUSHROOMS & TRUFFLE PINSA Mixed mushrooms, mozzarella, truffle oil, fresh herbs.	15.00
PINSA WITH BURRATA Burrata, basil pesto, mozzarella, tomato sauce, crudo Prosciutto.	16.00

SALADS

CRISPY CHICKEN CAESAR SALAD Chicken breast, sweet corn, cherry tomatoes, organic Parmesan cheese, and romaine lettuce.	15.00
BURRATA SALAD Baby watercress, cherry tomato, peashoots, pine nuts, basil oil	15.00
AVOCADO SALAD WITH GRILLED PRAWNS & SMASHED FETA Mixed leaf salad, ripe avocado, grilled prawns, smashed feta cheese, cherry tomatoes, drizzled with extra virgin olive oil and a squeeze of lemon	16.50

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FOOD ALLERGIES and INTOLERANCES
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PASTA & RISOTTO

AUBERGINE RISOTTO Crrispy Black Angus, sun-dried tomatoes, and aged parmesan cheese.	18.00
CHICKEN RISOTTO Chicken - mix vegetables - parmesan cheese - drizzle of basil oil	17.00
WILD MUSHROOM RISOTTO Wild Mushrooms - truffle oil - shaved parmesan	18.00
TAGLIATELLE WITH WILD BOAR RAGU Fresh tagliatelle pasta served with a slow-cooked wild boar ragu, finished with Parmesan shavings.	20.00
XL RAVIOLI WITH LOBSTER Cherry tomatoes - tiger prawns - white wine - parsley	26.00
TAGLIATELLE WITH SEAFOOD Tagliatelle, prawns, mussels, squid, fresh tomatoes, garlic, olive oil, basil.	26.00
SPINACH GNOCCHI Creamy bechamel sauce with four cheeses cheddar, Gorgonzola, Parmesan, and Brie and fresh chives.	18.00
SPAGHETTI CARBONARA Guanciale (Italian cured meat) - egg yolk - Pecorino cheese	17.00
CASARECCE PASTA Casarecce pasta with a slow-cooked seafood ragu of squid, prawns, and octopus	25.00
TAGLIATELLE WITH RIB EYE Porcini mushroom, beef broth, mascarpone, fresh chives, Truffle paste	25.00

MAINS

SALMON WITH WHEAT MIXED VEGETABLES & CELERiac PURE Pan-seared salmon fillet served with seasonal vegetables celeriac pure .	26.50
RIBEYE STEAK WITH VEGETABLES & PEPPERCORN SAUCE 250gr ribeye steak, vegetables, peppercorn sauce	30.00
OCTOPUS WITH PEPPER SAUCE, BABY POTATOES & PRAWN BISQUE Octopus, baby potatoes, roasted red pepper sauce, prawn bisque.	26.00
WILD BOAR SAUSAGES Creamy Mash Potatoes - Port Sauce - curly kale	20.00
HOME MADE MATES BURGER Fresh tomato, red onion, lettuce, and light house sauce on a whole wheat Bun.	15.00

SIDES

HALLOUMI FRIES Crispy breadcrumb - coated halloumi fries,	7.00
PADRON PEPPERS WITH SMASHED FETA Blistered Padron peppers served with creamy smashed feta	7.00
CORN RIBS Crispy sweetcorn tossed with Parmesan, chives, garlic, and smoked paprika	7.00
STEAMED BROCCOLI Miri and soya sauce - garlic and chilly flakes	6.00
HOMEMADE FOCACCIA BREAD With olives, cherry tomatoes & rosemary	6.00
PARMESAN AND TRUFFLE FRIES	6.00
FRENCH FRIES	5.00

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THANK YOU FOR
CHOOSING

MATE'S
RESTAURANT
Est 2024

WELCOME TO

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Est 2024

At Mate's, our mission is to create a place where you can celebrate life's special moments by offering the best food, exceptional service, and unparalleled ambiance in Clapham. In our restaurant, you'll discover a modern twist on gourmet cuisine. We are passionate about innovation and excited to surprise you with a creative approach to your favourite dishes, prepared with fresh and flavorful ingredients. Our diverse menu offers a wide selection of dishes, from meat to seafood, with vegetarian and vegan options as well.

Where every flavor tells a story

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DESSERTS

PISTACHIO CHEESECAKE

Apple pure, fresh fruits, pistachio crumble, vanilla ice cream.

8.50

CLASSIC TIRAMISU

Traditional Italian dessert made with layers of coffee-soaked ladyfingers, mascarpone cream, and cocoa powder.

8.50

LOTUS CHEESECAKE

Creamy cheesecake with Lotus Biscoff, set on a biscuit base and finished with Lotus sauce and crushed Biscoff biscuits.

8.50

POACHED RHUBARB

Poached rhubarb, vanilla ice cream, ginger biscuit crumble
Soft, gently sweet rhubarb served chilled with creamy vanilla ice cream and a crisp spiced biscuit crumble.

7.00

AFTER DINNER LIQUORS 50ML

BAILEYS

7.85

FRANGELICO

7.85

AMARETTO DISARONNO

7.85

AFTER DINNER COCKTAIL

IRISH COFFEE

Jameson Whiskey and a cream float

7.85

FRENCH COFFEE

Courvoisier VS and a cream float

7.85

BAILEYS LATTE

Baileys with espresso and steamed milk

7.85

COFFEE

BLACK COFFEE

3.00

WHITE COFFEE

3.50

CAPPUCCINO

4.00

MOCHA

3.50

LATTE

3.50

ESPRESSO

3.50

MACCHIATO

3.50

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DRINKS

SOFT DRINKS

COKE	3.90
DIET COKE	3.90
LEMONADE	3.90
GINGER BEER	5.45
GINGER ALE	5.45
BITTER LEMON	3.90
SODA WATER	3.90
FEVER TREE INDIAN TONIC	3.90
ROSE LEMONADE	3.90
RED BULL	5.00
GRAPEFRUIT LEMONADE	3.90
RASPBERRIES LEMONADE	3.90

FRESH JUICE

ORANGE JUICE	5.50
APPLE JUICE	5.50

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WHITE WINE

SPARKLING		125ml	Bottle	
Icone ExtraDry Prosecco, Terre Di Rai Veneto, Italy	8.50		35.00	
<i>Glera (Prosecco), Chardonnay, Ribolla Gialla - Floral notes and ripe apple, lemon and grapefruit on a fresh finish.</i>				
Champagne Francoise Monay Brut France			74.00	
<i>Chardonnay, Pinot Meunier, Pinot Noir - Fine bubbles with apricot, yellow fruit and light brioche notes on a fresh finish.</i>				
WHITE		125ml	500ml	Bottle
Chardonnay vec dell' Emilia IGP, Torre Gaggio Emilia-Romagna, Italy	7.50	22.00		27.00
<i>Fresh and easy - drinking with pineapple, pear and a hint of almond.</i>				
Pinot Grigio delle Venezie DOC, Podere Dei Sogni Veneto, Italy	8.50	24.00		32.00
<i>Elegant with floral notes and flavours of pear, peach and citrus.</i>				
Sauvignon dell' Emilia Romagna, Corte S. Maria Emilia-Romagna,	9.50	27.00		37.00
<i>Italy Fresh and mineral with bright citrus and a clean, balanced finish.</i>				
Picpoul de Pinet AOP Tradition, Domaine Muret Languedoc, France				40.00
<i>Zesty and fresh with lime, lemon and delicate floral notes.</i>				
Sancerre AOP, Domaine de Sacy Loire Valley, France				55.00
<i>Sauvignon Blanc - Floral and vibrant with layered white fruit and a long, fresh finish. An absolutely delightful Sancerre.</i>				
Chablis AOC, Jean-Pierre & Alexandre Ellevin Burgundy, France				65.00
<i>Chardonnay - Ripe yellow and tropical fruits with mineral notes, and a long, complex finish.</i>				

ROSE	175ml	500ml	Bottle
Pinot Grigio Blush delle Venezie DOC, Podere Dei Sogni Veneto, Italy <i>Pale and fresh with raspberry and blueberry notes on a crisp, elegant palate.</i>	9.00	26.00	32.00

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RED WINE

RED

	175ml	500ml	Bottle
Sangiovese Rubicone IGP, Torre Gaggio Emilia-Romagna, Italy	8.50	24.00	30.00
<i>Light and approachable with blueberry, spice and a touch of strawberry jam.</i>			
Rioja Alta DOCa Joven Lagar de Cayo Rioja Alta, Spain	9.50	27.00	35.00
<i>Smooth and fruity Tempranillo with a fresh, velvety palate and harmonious finish.</i>			
Bordeaux AOC, Chateau La Croix du Grand Jard Bordeaux, France	10.50	30.00	37.00
<i>Merlot, Cabernet Sauvignon, Malbec - Rich and balanced with cherry, red berries, truffle and a hint of smoke.</i>			
Malbec Cahors AOC, Clos du Colombier Southwest France			40.00
<i>Ripe plum and blackberry with gentle spice, smooth tannins and a subtle liquorice finish.</i>			
Pinot Noir Marlborough, Map Maker Marlborough, New Zealand			55.00
<i>Elegant and structured with ripe cherry, wild violets, subtle herbs and a mineral finish.</i>			

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LIQUERS

	25ML	50ML
DISARONNO	7.45	10.50
FRANGELICO	7.45	10.50
LIMONCELLO	7.45	10.50
KAHLUA	7.45	10.50
MR. BLACK	7.45	10.50
BAILEYS	7.45	10.50
SAMBUCA	7.45	10.50

BEERS

	250ML	330ML	500ML
PERONI PINT	4.80		6.00
STELLA		5.95	
MORETTI		5.95	

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WHISKEYS

	25ML	50ML
JACK DANIELS TENNESSE	5.95	11.50
JACK DANIELS HONEY	5.95	11.50
JIM BEAM	4.45	8.50
MAKERS MARK	4.95	9.50
JAMESON	5.45	10.50
WOODFORD RESERVE	6.95	13.50

RUM

	25ML	50ML
CAPTAIN MORGAN SPICED	4.45	8.50
CAPTAIN MORGAN DARK	4.45	8.50
BACARDI	4.95	9.50
HAVANA CLUB NO.3	4.45	8.50
MALIBU	4.45	8.50

COGNAC

	25ML	50ML
THREE BARRELS VSOP	3.45	6.50
COURVOISIER VS	4.45	8.50
REMY MARTIN VSOP	6.45	12.50

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COCKTAILS

	TROPICAL RUMBULL (Spiced rum, lime, Red Bull Tropical Edition)	10.00
	CLASSIC GIN & TONIC (Premium gin, Tonic water, Fresh lime)	9.50
	PINK GIN & TONIC (Pink gin, Tonic water)	11.50
	PALOMA (Tequila, Fresh Grapefruit juice, Lime juice, Agave syrup, Sparkling soda)	13.50
	HUGO SPRITZ (Elderflower syrup, Fresh mint, Lime,	12.00
	MAI TAI (Brugal anejo rum, Dry curacao, Lime juice, Orgeat homemade syrup, Goslings dark rum)	11.50
	CAMPARI SPRITZ (Campari, Prosecco, Grapefruit juice Sparkling water)	10.00
	APEROL SPRITZ (Aperol, Prosecco, Club Soda)	10.00
	SARTI SPRITZ (Rosa, Prosecco, Soda, Citrus garnish)	10.00

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COCKTAILS



ESPRESSO MARTINI 11.50
(Mr Black coffee liqueur, Sobieski vodka
Espresso, simple syrup)



MARGARITA 11.00
(Vo/can Tequila, Lime juice, Agave syrup)



MEET ME AT FOREST 12.00
(Tanqueray no 10, Passion fruit, Lime juice,
Infused hibiscus + Cloves + Cinnamon)



NEGRONI 12.00
(Gin, Vermouth rosso (red, semi-sweet),
Campari)



PORN STAR MARTINI 12.00
(Vanilla vodka, Passion fruit pure,
Passion fruit, liqueur Lime juice,
Sugar syrup, Prosecco shot)



CLASSIC MOJITO 14.00
(White rum, Fresh lime juice, Mint leaves
Sugar syrup, Sparkling soda, Crushed ice)



RASPBERRY MOJITO 15.00
(White rum, Fresh raspberries, Mint leaves, Lime
juice, Sugar syrup Sparkling soda, Crushed ice.)



OLD FASHIONED 11.00
(Elijah Craig Bourbon, Demerara syrup,
Angostura Bitters, Orange bitters)

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GIN

	25ML	50ML
BOMBAY SAPPHIRE	4.45	8.50
TANQUERAY	4.45	8.50
HENDRICKS	5.45	10.50
MONKEY	6.95	12.50
GORDONS PINK	4.45	8.50

TEQUILA

	25ML	50ML
JOSE CUERVO / SILVER	3.95	6.95
CASAMIGOS BLANCO	6.50	12.00
CASAMIGOS REPOSADO	6.50	12.00
SIERRA BLANCO	3.95	6.95
DON JULIO	6.50	12.00

VODKA

	25ML	50ML
SMIRNOFF	3.95	6.95
ABSOLUT	4.45	8.50
GREY GOOSE	5.95	11.50

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