

June

Our menu is designed to share.
We recommend 2-3 small plates per person, depending on your appetite.

Fennel

*marinated feta, pistachio,
salted caramel,
lemon zest, dill (v)(n)*
£6.25

MiC Mezze

Served with MiC focaccia: (v)(g)(n)
Beetroot puree with nigella seeds
Babaganoush, parsley, pomegranate
Hummus & pine nuts
Green tahini,
two (£5) or four (£9) items

Asparagus

*Miso butter,
poached egg, pangrattato,
edamame (v)(g)(n)*
£6.5

Aubergine

Miso-marinated, lime and chilli salsa
(v)(g)(n)
£6.5

Corn-fed chicken

Harissa & yoghurt marinated,
Spicy roasted baby potatoes, pickled aubergine
£14.75 for one
£27.25 for two
£44.75 for four

Lamb Cushion

Moroccan spiced, green salsa, hummus,
flatbread (g)
£7.5 / £13.75

King Prawns

chilli aioli
*pan fried peppers &
fennel, slow roasted*
cherry tomatoes
£8.25

Calamari

Yuzu aioli,
chilli jam,
(n)
£6.5

Salmon

Soy glazed,
potato mash, grilled purple sprouting
broccoli (g)
£7.75 / £14.75

Sea Bass

Cream tahini,
orange,
yoghurt flat bread (n)(g)
£8.25

Onglet Beef Steak

Rosemary & parsnip
mash, Balsamic Shallots,
Crème fraiche
£7.5 / £13.75 (g)

MiC Lamb Burger

Spring onion pesto, bois boudran, cumin
marinated mozzarella (g)(n)
£13.5

Side Dishes

Mixed leaf salad (v)
£2.5
Bread & Ex. Virgin olive oil
(v)(g) £2
MiC spiced hand cut fries (v) £2.5

Desserts, Ice Cream & Sorbet

White Chocolate and Ginger Cheesecake - With raspberries (n)(g) £5.5

Passion Fruit Crème Brulee - With fruit salad £5.5

Pineapple and Coconut Tiramisu – (g) £6

Fondant- Mixed berries, Clotted cream (n)(g) £6.5

Ice Cream & Sorbet (£2.5 per scoop) – Ask us for today's flavours

(V) Vegetarian
(n) Contains nuts
(g) Contains Gluten
t: 020 7424 8495
f: <http://www.facebook.com/madeinca mden>

All products and ingredients are ethically and responsibly sourced wherever possible.
All profits from Made in Camden support the Roundhouse's creative programme for 11-25s.
The 12.5% discretionary service charge is fairly distributed amongst our staff.

We cannot guarantee the absence of nuts in any of our dishes.
Please inform your waiter of any food allergies before ordering

Wines

Champagne & Sparkling

Prosecco Jeio	£6/£28
<i>lively / crisp / apples</i>	
Champagne De Nauroy Brut Reserve NV, France	£9.50/£45
<i>fresh / lemons / delicious</i>	
Champagne Perrier-Jouët Grand Brut NV, France	£55
<i>White flowers, white fruit, pineapple and grapefruit</i>	

Rose

175ml/250ml/Btl

Pinot Noir Rose, Loire France 2010	£6.30/£8.40/£25
<i>wild strawberries / balanced</i>	
Lacrima Rosata, Marotti Campi, Italy 2010	£10/£30
<i>violet / perfumed / sophisticated</i>	

White

Trebbiano-Chardonnay, Ponte Emiliano, Italy 2011	£4.60/£6.10/£18
<i>light / peach / apples</i>	
Pinot Grigio, Citta Dei ponti, Italy 2011	£5.60/£7.40/£22
<i>fruity bouquet / delicate</i>	
Chenin Blanc, Saam Mountain, South Africa 2011	£5.80/£7.70/£23
<i>tropical / yellow stone fruits</i>	
Viognier, Ceps du Sud, Languedoc, France 2010	£5.90/£8.10/£24
<i>aromatic / apricots / fresh finish</i>	
Picpoul de Pinet, Mas Puech, Languedoc, France 2011	£6.10/£8.70/£26
<i>medium / green hues / tropical fruits</i>	
Sauvignon Blanc, Mamaku, Marlborough, New Zealand 2011	£7.10/£10.10/£30
<i>classic green fruit / summer fresh / crisp</i>	
Vilana-Sauvignon Blanc, Silenius, Greece 2011	£28
<i>light / fresh / mediterranean</i>	
Chablis, Terroir de Chablis, Burgundy, Patrick Piuze, France 2010	£43
<i>vibrant / mineral driven / classic</i>	

Red

Sangiovese di Romagna, Italy, 2011	£4.60/£6.10/£18
<i>perfumed / food friendly</i>	
Grenache Merlot, La Croix, France, 2011	£5.50/£7.40/£22
<i>soft / fruity / balanced</i>	
Cabernet Sauvignon, Saam Mountain, South Africa 2010	£5.80/£7.70/£23
<i>intense / blackberry / plums</i>	
Malbec, Argentino, Mendoza, Argentina, 2010	£6/£8.80/£25
<i>powerful / black / long finish</i>	
Bobal de San Juan Tinto, Valencia, Spain	£6.10/£8.70/£26
<i>100% bobal / 100% Spanish</i>	
Pinot Noir Les Nuages Loire France 2010	£6.80/£9.10/£27
<i>balanced / strawberry / light</i>	
Rioja Crianza, Castillo Clavijo, Spain 2008	£30
<i>Classic red fruit & vanilla / hints of toffee & liquorice</i>	
Cote du rhone Rouge, Chateau de St Cosme, France	£33
<i>full bodied, peppery with a long lasting finish</i>	
Beaujolais, Morgon Marcel Lapierre, France 2011	£45
<i>traditional / outstanding / fruity red</i>	