



l'eto is a new language of dining where comfort meets craftsmanship. inspired by fire-led cooking techniques, we celebrate bold flavors and honest ingredients, bringing warmth and depth to every plate.

our cuisine is a thoughtfully curated mediterranean experience, delicately infused with asian nuances — creating a harmonious balance of tradition, innovation, and soulful hospitality.

- flatbreads
- flatbread, cecina, nduja butter 44  
layered with aged cecina, nduja butter
  - flatbread, zucchini, bottarga 43  
zucchini with grated bottarga
  - flatbread, mushrooms, pecorino 42  
portobello mushrooms, marinated porcini, pickled onion & pecorino cheese
- spreads
- focaccia, whipped ricotta 45  
freshly baked focaccia with whipped ricotta and honey
  - sesame brittle tahini cream 45  
with sourdough bread
  - hummus & green adjika relish 45  
with warm grilled bread
- salads
- fresh sicilian artichoke, pine nuts, pecorino, greens 85  
fresh & deep-fried artichoke hearts
  - local farmed baby cucumber & radish spring salad 60  
best of local produce
  - caesar salad 99  
romaine lettuce, grilled chicken thighs, house dressing
- raw
- tuna & peppers 75  
hay smoked peppers, yellow fin tuna, cantabrian anchovies
  - yellowfin tuna rösti 55  
crisp potato rösti topped with finely diced yellowfin tuna
  - chopped australian wagyu tartare 119  
beef tartare, house ferments, shoestring fries, anchovy dressing
  - red prawns, stracciatella, yuzu, sea buckthorn 139  
sweet red prawns with creamy stracciatella, yuzu and sea buckthorn
  - seabass escabeche 110  
confit vegetable
  - seabass ceviche 85  
kiwi, grapes, apple leche de tigre
  - bergamot warm salmon carpaccio 105  
aged scottish salmon loin, bergamot lemon & vanilla dressing, pink peppercorns

we take a thoughtful, ingredient-led approach to our food, with a strong focus on quality, seasonality and provenance.

where possible, we prioritise locally sourced produce and work closely with regional farmers and producers — including farms such as al ain, fujairah-based suppliers, and date producers from liwa — to reflect a true sense of place in the menu.

savoury & robust

**feta, spiced honey & sesame 55**

crispy greek feta filo cheese with fermented honey, sesame and thyme

**spider crab omelette 119**

inspired by alta navarra regional tradition

**add black truffle 45**

**beef ragù, zita 125**

12 hours braised angus ragout, homemade zita pasta

**full canadian lobster pasta 695**

canadian lobster, bisque, sundried tomato butter, fresh spaghetti

**add caviar osetra 30g 295**

**risotto milanese, red prawns, burnt butter 220**

sicilian red prawns, stracciatella, milanese risotto

**jéanre's burger 97**

double patty burger, braai spice

fire & grill

**flamed lamb skewers 99**

lamb shoulder, mint mayo, date glaze, house spice

**grilled chilean seabass 225**

yuzu kosho dressing, beurre blanc

**mibrasa salmon steak 195**

aged scottish salmon, leeks mashed potato

**tuna au poivre 210**

pepper-crusted yellowfin loin steak, light green pepper sauce

**roasted baby chicken 129**

roasted and charcoaled

**asador australian wagyu carpaccio 340**

tarragon mustard, beef jus, australian grain fed beef

**australian grass-fed wagyu beef tenderloin 295**

chateaubriand, beef jus

**charcoal grilled rib eye 185**

grass-fed wagyu, australian

**côte de boeuf, foie gras 645**

grain fed black angus bone in rib eye, beef jus

sides

**wood over roasted leeks 45**

sesame-miso butter leeks, smoked cured egg yolk, bottarga

**truffle mashed potato 55**

creamy truffle mashed potato

**mashed potato 35**

mashed potato

**fries 25**

crispy fries plain

**truffle fries 45**

herbed truffle fries

**charcoal grilled broccolini 35**

**farmers salad 30**

lemon oil dressing

4to

items may contain allergens. please inform the team of any allergies or dietary requirements.  
all prices are in AED and exclusive of 5% VAT.

L'ETO Caffè, Soho  
51.51° N, -0.13° W  
@letocaffe.official

ALTA  
51.5134° N, 0.1398° W  
@alta.london

MOI  
51.51° N, -0.13° W  
@moi.soho

The Listening Room  
51.51° N, -0.13° W  
@listeningroom.soho

At L'ETO Group, we believe that  
great hospitality begins with people.

Behind every plate, every space and every moment is a team  
of individuals who care deeply about what they do, people who  
bring creativity, discipline and genuine warmth into everything  
we create.

We build cultures that value ownership, craft and constant  
evolution. We encourage our teams to think, to question and  
to innovate, not just in what we serve, but in how we make  
people feel. We create concepts and environments where  
humans can thrive.

For us, innovation is human.  
It lives in the details, in the energy of a room,  
in the way a guest is welcomed and remembered.

We are proud of the people behind our brand and grateful  
to those who choose to share their time with us.

Artem Login  
Founder, L'ETO Group

L'ETO Restaurant  
24.50° N, 54.39° W  
letorestaurant.official

Pastamamma  
24.75° N, 46.82° W  
@pastamamma.official

The logo for L'ETO, featuring the letters 'L' and 'E' in a stylized, handwritten font, with 'TO' in a smaller, simpler font to the right.