

MA BELLE

À LA CARTE

Welcome to Ma Belle, where Elephant & Castle’s creative energy meets comfort food with character. Our dishes blend London brunch culture with Mediterranean warmth, bold flavours and playful touches inspired by our neighbourhood. Good vibes, honest food, and a table that always feels like home.

STARTERS

Warm Bread & Cultured Butter ^(G, V)	6
Sourdough, salted cultured butter, olive oil	
Marinated Olives ^(VG)	6
Lemon zest, thyme, olive oil	
Hummus ^(G, VG)	8
Roasted garlic, paprika oil, crisp chickpeas, sourdough	
Whipped Feta & Roasted Tomatoes ^(G, V)	9.5
Thyme, olive oil, toast	
Burrata ^(V)	14.5
Seasonal tomatoes, basil, olive tapenade	
Padrón Peppers ^(VG)	8.5
Olive oil, sea salt, lemon	
Halloumi Fries ^(V, H)	8.5
Harissa honey, lemon yoghurt	
Crispy Calamari	12.5
Served with miso mayo	

STARTERS & SHARING

Charcuterie Board ^(G)	18
Three cured meats, cornichons, Dijon, sourdough	
Three-Cheese Board ^(G, V)	19
Chef’s choice of cheeses with seasonal preserve, fruit and toast	

G Gluten · N Nuts · H Hot / spicy · V Vegetarian · VG Vegan
Please inform your server of any allergies or intolerances before ordering. We cannot guarantee the total absence of allergens.

GRILL & BISTRO

Steak Frites 26.5
Bavette, fries, Café de Paris butter, small green salad
Rib Eye Steak 26
Portobello mushroom, baked seasoned tomato and mashed potato
Poussin with Jus 19.5
Marinated, brined chicken with a crispy finish. Choose your own side
Lamb Cutlets 25.5
Ratatouille, mashed potato, garlic yoghurt, herb jus
Grilled Sea Bream 23.5
Fresh tomato sauce vierge, lemon roast potatoes
Scottish Salmon 22.5
Crisp grilled salmon, tomato concassé, crispy artichoke
Roasted Aubergine, Peppers & Quinoa ^(G, VG) 17.5
Chunky aubergine, peppers, quinoa, capers, parsley, lemon, toast

DESSERTS

Orange Blossom Crème Brûlée ^(V) 8.5
Pistachio Profiteroles ^(G, N, V) 9
Burnt Basque Cheesecake ^(V) 8.5

PASTA

Seafood Tagliatelle ^(G, H)	17
Mussels, king prawns, chilli, cherry tomato, garlic and black olives	
Bolognese ^(G)	15
Rich beef ragù, Parmesan	
Penne Arrabbiata ^(G, V, H)	14
Spicy pomodoro sauce, garlic and Parmesan	
Carbonara ^(G)	14
Classic egg yolk, Parmesan and pecorino	

SALADS

Goat’s Cheese & Chicory ^(V, N)	13.5
Goat’s cheese, colourful chicory, walnuts	
Grilled Chicken & Parmesan ^(G)	14.5
Lemon, garlic and thyme chicken, baby gem, rocket, spinach, cucumber, Parmesan, croutons, lemon-Dijon dressing	

BURGERS

Ma Belle Burger ^(G)	17.5
Beef patty, cheddar cheese, gherkins, caramelised onion, lettuce, Dijon mayo, fries	
Ma Belle Vegetarian Burger ^(G, V)	18
Lentil patty, cheddar cheese, gherkins, caramelised onion, lettuce, Dijon mayo, fries	

SIDES

Frites	5.5
Lemon Roast Potatoes	5.5
Ratatouille	6.5
Seasonal Greens	6.5
Green Salad	5.5
Warm Bread ^(G)	4.5

MA BELLE DRINKS

SPARKLING WINE			WHITE WINE			RED WINE		
	Bottle		175ml	Bottle		175ml	Bottle	
Prosecco, Borgo Sanleo	35		Ventiterre Chardonnay	7.5	29	Ventiterre Merlot	7.5	28
Zonin Prosecco Millesimato Rosé DOC Brut	37		Ca’ Vescovo Pinot Grigio Friuli DOC		36	Zonin Primitivo Puglia IGT	8.5	32
Champagne Ellner	75		Ca’ Bolani Sauvignon Blanc Friuli DOC	9	33	Proemio Malbec, Mendoza	9	34
ROSE WINE			Domaine de la Madone Picpoul de Pinet AOP	9.5	36	Sancho Garcés Rioja Tempranillo DOC	10	37
El Paso Rosé, Castilla-La Mancha	8	30	Viura-Tempranillo Blanco, White Rioja	10	37	Castello di Albola Chianti Classico DOCG	11	39
Henri Gaillard Côtes de Provence Rosé	36		Chartron et Trébuchet Chablis AOP		65	Château Lafont-Fourcat Bordeaux, Thunevin		50

VODKA			WHISKY			LIQUEURS		
	25ml	50ml		25ml	50ml		25ml	50ml
Absolut	4.75	8.5	Jack Daniel’s	5	9	Baileys	5	9
Cîroc	5.75	10.5	Black Label	6	11	Malibu	4.75	8.5
Cîroc Redberry, Pineapple, Apple	5.75	10.5	Jameson	5	9	Disaronno	5	9
Smirnoff	4.75	8.5	Woodford Reserve	6	11	Southern Comfort	5	9
Grey Goose	6.5	12	Glenfiddich	6.5	12			

SHOTS			GIN			BEER			
	25ml	50ml		25ml	50ml		Bottle	Bottle	
Tequila	5	9	Gordon’s	4.75	8.5	Budweiser	5.25	Corona	5.5
Tequila Rose	4.75	8.5	Monkey 47	7	13	Peroni	5.5	Gluten-free Beer	6
Sambuca	4.75	8.5	Hendrick’s	6	11	Please ask your server for the available gluten-free beer brand.			

COCKTAILS					MOCKTAILS				
Negroni	10.5	Cosmopolitan Martini	10.5	Old Fashioned	11	Virgin Mojito			7
Gin, Campari, vermouth		Vodka, triple sec, lime, cranberry		Whisky, sugar syrup, angostura		Classic Strawberry Passion Fruit			
Classic Mojito	10.5	Pornstar Martini	11.5	Espresso Martini	11.5	Virgin Bloody Mary			6.5
Bacardi, sugar syrup, fresh mint, lime		Vodka, triple sec, lime juice, passion fruit purée, pineapple juice		Vanilla vodka, Kahlua, vanilla syrup, fresh coffee		Spiced tomato juice			
Margarita	10.5	Aperol Spritz	9.5	Campari Spritz	9.5	Virgin Margarita			7
Tequila, triple sec, lime		Aperol, Prosecco, soda water, orange slice		Campari, Prosecco, soda water, orange slice		Fresh lime juice, agave syrup, orange essence			