

BANTOF

PRIVATE HIRE

31 Great Windmill St, London

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www.bantof.com

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ABOUT US

Bantof is a restaurant, cocktail bar and art space in the middle of Soho. The intimate restaurant offers a unique dining experience, with sharing plates, art and music, combining the quirkiness of old Soho, good food and creative talent.

Located on the infamous Great Windmill Street, Bantof provides an inclusive environment to anyone who likes to experiment with cocktails, share plates and view art.

It's home-like feeling design and comfortable setting was designed with people in mind. Promoting the values of cooperation and togetherness in a setting that enhances creativity and community bonds.

Even though housed in a former house, unlike others, Bantof requires no paid membership! Bantof, is the house of curiosity, community and collaboration.

Created by 2-time Michelin chef Asimakis Chaniotis, Bantof's menu features a series of signature dishes designed to be enjoyed via tasting plates supporting the restaurant's relaxed and collaborative vision.

Bantof's innovative cocktails menu was dreamt up SuperNacular, who, headed by Jack Sotti (a regular on Channel 4's Sunday Brunch), have created an exciting mix of new and classic cocktails with a twist. Complementing the extensive cocktail list is a comprehensive list of champagne, wine, tea and coffee.

While dining and drinking, diners will be greeted with a rotating art exhibition curated by the restaurant's in-house team. The evolving collection features a mixture of up-and-coming and established artists giving a spotlight and home for local and international artists.



GROUND FLOOR
COCKTAIL ROOM



capacity: 25 seated
40 standing



FIRST FLOOR ROOM + TERRACE

CHAMPAGNE ROOM



capacity: 25 seated indoor + 15 seated Terrace
60 standing

MENU

Curated by 2-time Michelin chef Asimakis Chaniotis, Bantof's menu features a series of signature dishes designed to be enjoyed via tasting plates supporting the restaurant's relaxed and collaborative vision.

Our menus use seasonal produce and ingredients that vary throughout the year and incorporate Mediterranean sharing dishes cooked simply and presented beautifully.

We are pleased to cater to any dietary requirements you may have.

If you would like a tailored package, please ask for bespoke quote.

Bantof also offers a curated selection of carefully sourced fine wines and champagne to complement your chosen menu.



◆ BANTOF ◆

Bar Snacks

Kalamata Olives (V)	4	Padron Peppers(V)	6	Fried Chicken	7
Almonds & Nuts (V)	4	Hummus & Bread (V)	6	Rainbow Mini Burger	3
				chicken, beef & vegan option	

Starters

Beef Carpaccio (GF) with parmesan dressing and celery leaves	14	Sea Bream Tartare with avocado, smoked almonds and yuzu dressing	15	Superfood Salad(V)	14
				with quinoa, kale, Artichokes, parsley & raspberries	
Burrata (GF) (VEG) with heirloom tomatoes	11	Mackerel Fish(GF) on cauliflowers	15	Grilled Aubergine(V)/(VEG)	12
				with yogurt & pomegranates	

Mains

Beetroot ravioli(V)/(VEG) with walnuts and sage	16	Seabass (GF) with salsa verde and monk's green	21	Ribeye steak	24
				with maitake mush- rooms and peppercorn sauce	
Spinach & Lemon Risotto (V)/(VEG) with Mediteranean herbs	16	Beef Cheek & Ribeye	22	Black Truffle Pizza (VEG)	21
		with sweet potato puree, watercress & Brussel sprouts		truffle mushroom, mix wild mushrooms, parmesan, mozzarella cheese & rockets	
Chicken Supreme on potatoes fatte	17				

Sides

Fries	5
Sweet Potatoes Fries	6
Asparagus	8
Green salad	6
Mashed potato	6

Desserts

Lemon Meringue Cheesecake	9	Triple Chocolate Mousse	9
Ice Cream 3 Scoops vanilla (V), chocolat (V) Coconut sorbet, mango sorbet (V)	8	Affogato	5

Please notify the team about any allergies or intolerance.
An optional 12.5% service charge is added to your bill and distributed
via revenue approved tronç.
V: Vegan VEG: Vegetarian GF: Gluten free

Our canapés selection includes:

3.5 GBP each

- Houmous dip on crackers
- Kale and basil pesto dip on crackers
- Wild mushroom and truffle patè on crackers
- Taramosalata (Greek fish Roe dip) on crackers
- Sea bream tartare with avocado,
smoked almonds and yuzu dressing
- Rainbow Mini burgers:
chicken, beef and vegan option
- Beef cheek ribeye with sweet potato puree
- Black Truffle Pizza
- Beetroot raviolis
- Superfood Salad
- Burrata
- Fried chicken
- Padron Peppers
- Pistachio cake with berries
- Apricot tart with strawberries
- chocolate tart with straberries
- Tripple chocolate cake





