# 

# PRIVATE HIRE

31 Great Windmill St, London W1D 7LW, UK www.bantof.com 02072879506



## 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 confortable setting was designed with people in mind. promoting the values of cooperation and togetherness in a setting that enhances creativity and community bonds

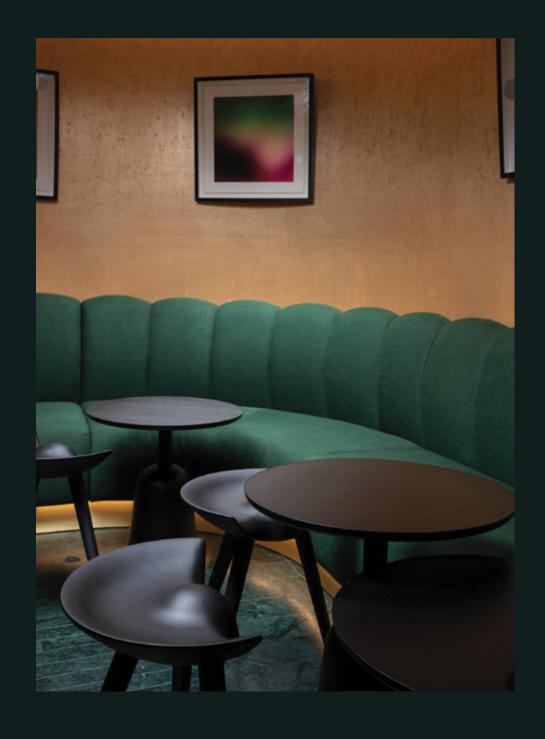
Even though housed in a former house, unlike others, Bantof requires no paid membership! Bantof, is the house of curiosity, community and collaboration.

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-andcoming and established artists giving a spotlight and home for local and international artists.

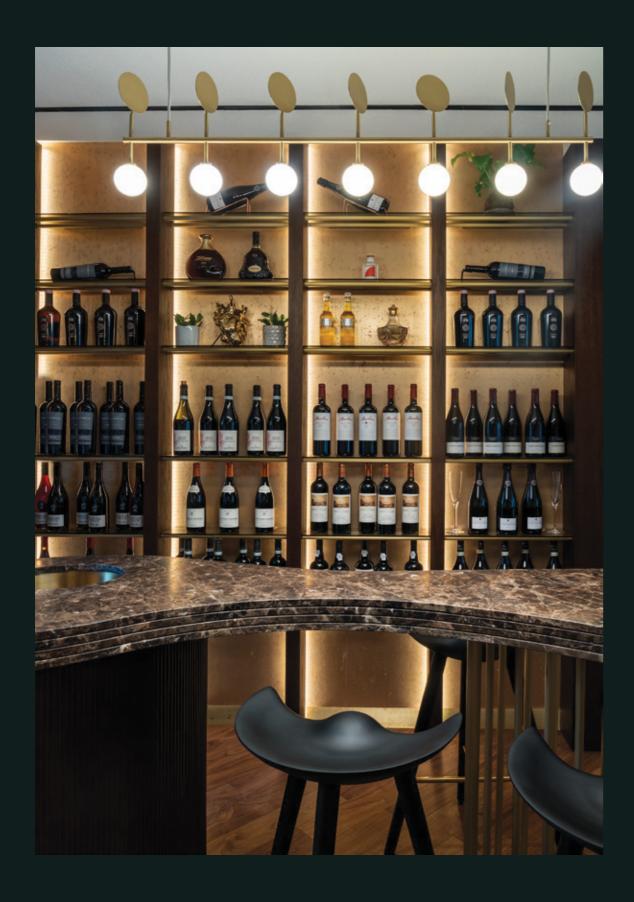
# GROUND FLOOR COCKTAIL ROOM

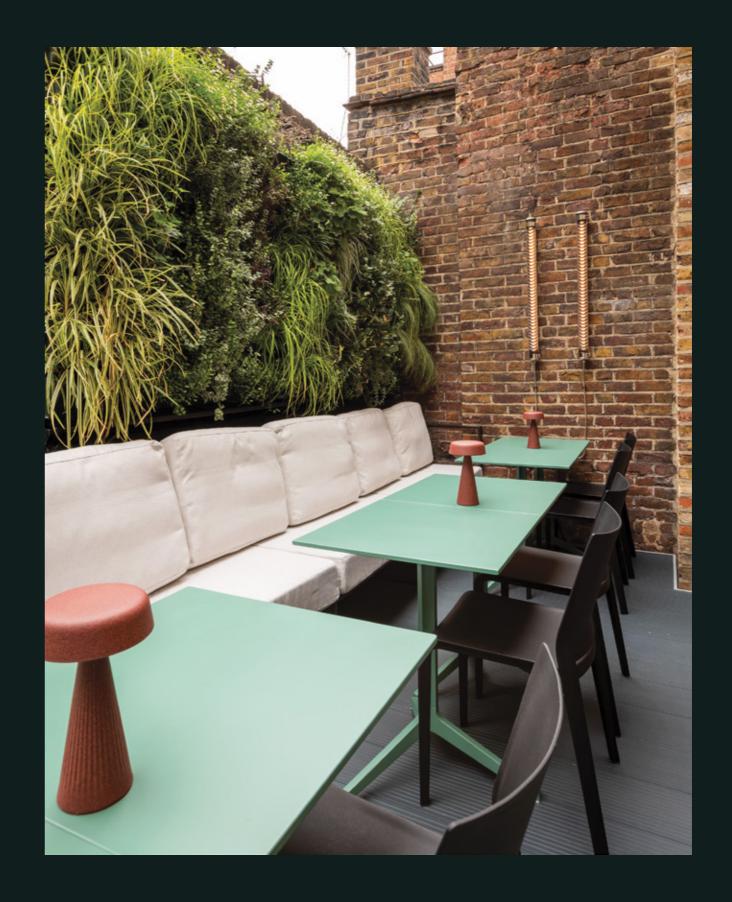






capacity: 25 seated 40 standing



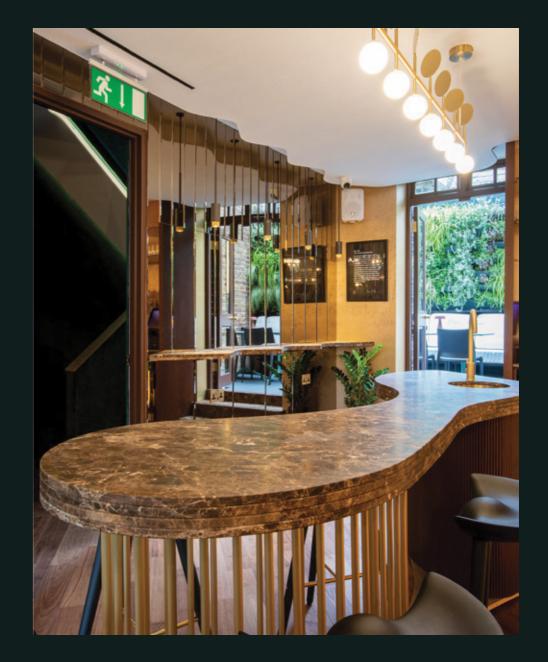


# FIRST FLOOR ROOM + TERRACE

CHAMPAGNE ROOM







capacity: 25 seated indoor + 15 seated Terrace 60 standing

### MENU

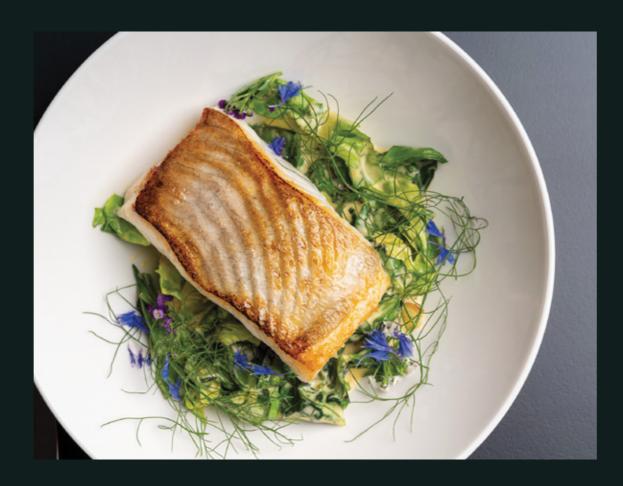
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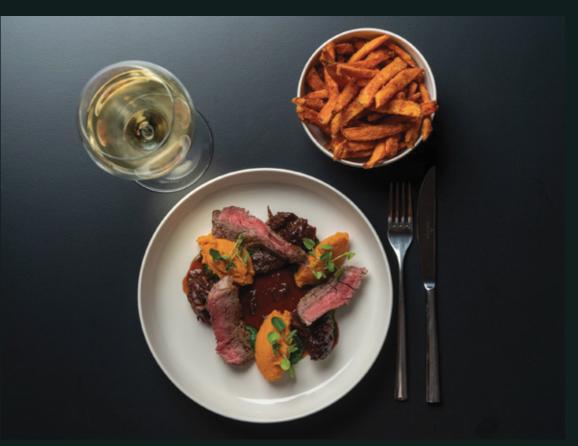
Our menus use seasonal produce and ingredients that vary throughout the year and incorporate Mediterranean sharing dishes cooked simply and presented beautifully.

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) Padron Peppers(V) Fried Chicken Almonds & Nuts (V) Hummus & Bread (V) Rainbow Mini Burger chicken, beef & vegan option Starters Beef Carpaccio (GF) Sea Bream Tartare Superfood Salad(V) 14 with parmesan dressing and celery leaves with quinoa, kale, Artichokes, parsley & rasberries with avocado, smoked almonds and yuzu dressing Burrata (GF) (VEG) Mackerel Fish(GF) Grilled Aubergine(V)/(VEG) 12 with yogurt & pomegranates with heirloom tomatoes on cauliflowers Mains Beetroot ravioli(V)/(VEG) with walnuts and sage 16 Seabass (GF) Ribeye steak 24 with maitake mushwith salsa verde and monk's green rooms and peppercorn 16 sauce Spinach & Lemon Risotto (V)/(VEG) with Mediteranean herbs Beef Cheek & Ribeye 21 Black Truffle Pizza (VEG) truffle mushroom, mix with sweet potato puree, watercress & Brussel sprouts wild mushrooms, Chicken Supreme on potatoes ratte 17 parmesan, mozzarella cheese & rockets

#### Sides

Fries **Sweet Potatoes Fries** Asparagus Green salad Mashed potato

#### Desserts

5	Lemon Meringue Cheesecake	9	Triple Chocolate Mousse	9
6	Ice Cream 3 Scoops	8	Affogato	5
8	vanilla (V), chocolat (V) Coconut sorbet, mango sorbet (V)			
6	Please notify the team about any allergies or intolerence. An optional 12.5% service charge is added to your bill and distributed			
6	An option	ai 12.3% Selv	via revenue app V: Vegan VEG: Vegetarian GF	proved tronc.

#### 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 vuzu 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







