



PIRANÑA
LONDON

BROCHURE



DIVE IN



We believe in celebrating life's every moment. That's why we created a vibrant space for our guests to revel in, bringing a thrilling dining experience unlike anything seen in London before.



THE BAR



PIRANA

PIRANA

THE MAIN DINING AREA



THE PRIVATE DINING ROOM



SAMPLE FOOD MENU



Our menu is as exciting as our entertainment, offering a delightful fusion of Japanese and Peruvian flavours (Nikkei), with dishes that are not only delicious but also presented in a playful and creative way.

MENU

APPETISERS

GRILLED SAKE EDAMAME BEANS VE
MALDON SEA SALT

SPICY EDAMAME BEANS VE
ANTICUCHO MISO

GRILLED PADRON PEPPERS VE
YUZU MISO, TOASTED SESAME

GUACAMOLE WITH CRUNCHY TORTILLAS, VE
LIME, CORIANDER & TOMATO SALSA

SWEET CORN RIBS V
YUZU KOSHO SEASONING

RAW

PIRANA CEVICHE TRIO
SELECTION OF PIRANA CEVICHEs

SEABASS CEVICHE
AJI AMARILLO LECHE DE TIGRE,
SWEET POTATO, CHOCLO CORN

PRAWN CEVICHE
GRAPEFRUIT LECHE DE TIGRE, HIJIKI SEAWEED,
LOTUS CRISP

SEABREAM CEVICHE
TRUFFLE LECHE DE TIGRE, PUFFED BLACK RICE

FENNEL AND GOLDEN BEETROOT CEVICHE VE
YUZU LECHE DE TIGRE, QUINOA, AVOCADO

TUNA TARTARE
HONEY, SOY, AVOCADO, OSCIETRA CAVIAR

TUNA TATAKI
JALAPENO OR AJI AMARILLO SAUCE,
SHISO SALSA

DIVER SCALLOPS
BLACK TRUFFLE, YUZU KOSHO MAYO

HAMACHI
YUZU PONZU, JALAPEÑO, CORIANDER

CRISPY RICE
SPICY TUNA

CRISPY RICE
SPICY SALMON

SASHIMI 3PCS / NIGIRI 2PCS

SALMON

SEABASS

YELLOWTAIL

SATSUMA BREAM

AKAMI

O-TORO

CHU-TORO

UNAGI

DIVER SCALLOP

LUXE

CAVIAR BELVEDERE 10 BUMP EXPERIENCE

30G (INCLUDES 4 BIO FROSTED SHOTS)
BAERII
BELUGA

50G (INCLUDES 8 BIO FROSTED SHOTS)
BAERII
BELUGA

GILLARDEAU OYSTERS (6PCS)

CLASSICO
FRESH LIME, CHAMPAGNE VINEGAR, TABASCO

PIRANA ESPECIAL
PONZU, PASSION FRUIT, YUZU GRANITA

SUSHI ROLLS

DIVER SCALLOP
JALAPEÑO SAUCE,
CRUNCHY TEMPURA CRUMBS

CALIFORNIA ROLL
CRAB, CUCUMBER, ORANGE TOBIKO

SPICY TUNA
AJI PANCA, AVOCADO, SWEET SOY

DRAGON ROLL
TEMPURA PRAWN, UNAGI, AVOCADO

RAINBOW ROLL
SALMON, TUNA, YELLOWTAIL, SHISO MAYO

SALMON AVOCADO
SWEET SOY

SEABASS CEVICHE ROLL
LIME CORIANDER DRESSING

SOFT SHELL CRAB
KIMCHEE MAYO

VEGAN ROLL VE
ASPARAGUS, GOMA PONZU

UNAGI ROLL
AVOCADO, SESAME, UNAGI SAUCE

PREMIUM SUSHI

CAVIAR GUNKAN
STURIA OSCIETRA CAVIAR

KING CRAB GUNKAN
KIZAMI WASABI, LEMON MAYO

WAGYU FOIE GRAS NIGIRI
TRUFFLE AIOLI

SEARED OTORO
SOY GLAZE

SEARED SALMON
BLACK GARLIC MAYO

CRUNCHY WAGYU MAKI
BLACK GARLIC MAYO

SPICY LOBSTER TEMPURA MAKI
SHISO DRESSING, ANTICUCHO SAUCE

PIRANA
LONDON

MENU

SMALL DISHES

ROCK SHRIMP TEMPURA
SPICY MAYO, LIME, CRUNCHY CORN

CRISPY FRIED SQUID
JALAPEÑO DRESSING

KING OYSTER MUSHROOM TEMPURA VE
TRUFFLE PONZU, BURELLA, FRESH TRUFFLE

TUNA CRUNCHY TACO
WASABI TOBIKO, TRUFFLE PONZU

KING CRAB CRUNCHY TACO
BROWN CRAB AIOLI

LAMB SHOULDER SOFT TACO [🍴]
SALSA VERDE AIOLI, PICKLED ONION, AJI LIMO

CHICKEN SOFT TACO [🍴]
KIMCHEE MAYO, COMPRESSED WATERMELON,
RED ONION, GREEN CHILLI

FRIED SEABASS SOFT TACO
LIME AIOLI, POMEGRANATE, GREEN MANGO PICKLE

TEMPURA MUSHROOM TACO V
SALSA VERDE AIOLI, SMOKED POTATO PUREE

SWEET CORN GYOZA V
FETA CHEESE, CHIVES, SWEET CHILLI

KUSHIYAKI SKEWERS

BEEF [🍴]
ANTICUCHO OR TERIYAKI

CHICKEN [🍴]
ANTICUCHO OR TERIYAKI

MUSHROOM VE
ANTICUCHO OR TERIYAKI

PRAWN
GARLIC BUTTER, LEMON MISO

SCALLOP
GARLIC BUTTER, LEMON MISO

BLACK COD
CARAMELISED MISO

SIDES

NASU DENGAKU VE
GRILLED AUBERGINE, MISO,
POMEGRANATE, BURRATA

GRILLED TENDER STEM BROCCOLI V
MALDON SEA SALT, GARLIC, RED CHILLI

STEAMED RICE VE

SPECIALITY

GRILLED BLACK COD
CARAMELISED MISO, PICKLED MYOGA

BUTTER ROASTED CHILEAN SEABASS
CORIANDER SHISO PONZU

STEAMED KING CRAB LEG
SPICY MAYO, GARLIC BUTTER, LIME

SALMON TERIYAKI
PICKLED DAIKON, LEMON

LAMB CHOPS ANTICUCHO [🍴]
AUBERGINE PUREE, AJI AMARILLO YOGURT

GRILLED OCTOPUS
AJI PANCA, YELLOW ANTICUCHO

JUMBO TIGER PRAWNS
CITRUS / GARLIC BUTTER, RED CHILLI

POUSSIN [🍴]
PINK PEPPERCORN, LIME, AJI AMARILLO

WAGYU BEEF
SERVED WITH SALSA VERDE,
NIKKEI CHIMICHURRI AND GOMA PONZU

JAPANESE SIRLOIN A5 150G

JAPANESE FILLET A5 180G

AUSTRALIAN RIBEYE BMS 6-7 220G [🍴]

AUSTRALIAN TOMAHAWK BMS 6-7 1KG [🍴]

RICE AND NOODLES

TRUFFLE RICE HOT POT
WILD MUSHROOMS, BLACK TRUFFLE

CHILEAN SEABASS HOT POT
CHILLI, CORIANDER

UDON NOODLES
MIXED SEAFOOD,
VEGETABLES

UDON NOODLES VE
MIXED VEGETABLES

SALADS

KING CRAB
AVOCADO, LEMON MISO, GRAPEFRUIT,
CRISPY QUINOA

GOMA SEAWEED VE
SESAME PONZU, SUDACHI

SWEETCORN
LIME, PARMESAN, RADISHES

CUORE DEL VESUVIO TOMATO SALAD VE
YUZU SOY, EVO, CORRIANDER, PUFFED SOBA

VE:VEGAN V: VEGETARIAN [🍴]: HALAL

Food Allergies and Intolerances:

Whilst we have strict controls in place to reduce risk of contamination, it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. Before ordering, please speak to our staff about your requirements.

All prices are inclusive of VAT. A discretionary Service Charge of 15% will be added to your Bill.

PIRANA
LONDON





DRINKS



Our bar menu features an extensive selection of signature cocktails, and a dedicated espresso martini menu, as well as beloved classics.

We also offer a well-curated wine and Champagne list offering a diverse selection of both old and new world wines.



COCKTAIL BAR MENU



SIGNATURE COCKTAILS



THE DON

Don Julio 1942 Tequila,
Agave Syrup, Yuzu Lime & Wasabi.
Yuzu Fleur de Sel as Garnish



SPICE FIRE

Tanqueray 10 Gin, Manzana Verde
Apple Liqueur, Apple Juice &
Sugar Syrup infused with Ginger & Chilly.
Garnish with Seasonal Flower & Chilly



LADY

Belvedere Vodka, Aperol, Lemon Juice,
Raspberry Purée, Vanilla Syrup, top up with
Rhubarb & Hibiscus Tonic Water. Garnish
with Raspberry Powder and Lemon Peel



RAICHINI

Belvedere Vodka, Lychee Liqueur,
Lychee Juice, White Vermouth &
Sugar Syrup. Garnish with
Piraña Edible Sign & Fresh Flower



SAKELICUS

Tanqueray 10 Gin, Sake, Italicus
Bergamot Liqueur, Cointreau Grapefruit
Juice & Orange Bitters.
Borage Flower & Orange Peel as Garnish



HUGOJI

Casamigos Blanco Tequila, St Germain
Elderflower Liqueur, Fresh Mint & Goji Fruit,
top up with Prosecco & Soda Water.
Garnish with Lemon Peel



PALOMITA

Volcan Blanco Tequila, Ronda de Almas
Mezcal, Karotte Eau de Vie, Supasawa &
Pink Grapefruit Soda. Garnish with Grapefruit
Slice & Hawaiian Black Lava Salt



PISCO CLASS

Pisco, Hennessy V.S Cognac, Lemon Juice,
Grand Marnier, Maraschino Liqueur &
Peychaud Bitters. Garnish with
Edible Piraña Sign & Peychaud Bitters



BLUE SOUR

Amaretto infused with Fresh Blueberries,
Lemon & Apple Juice, Sugar &
Peychaud Bitters. Garnish with
Blueberries & Blue Paint. Served On
the Rocks or Straight Up



KOKESHI

Cîroc Vodka, Sake, Passion Fruit Purée,
Sugar Syrup infused with Kaffir Leaves &
Ginger, Spices. Garnish with
Kaffir Lime Leaf and Chilly



ESPRESSO MARTINI



CLASSIC

Belvedere Vodka, Coffee Liqueur &
Freshly Brewed Espresso. 3 Coffee Beans
as Garnish for your good Health,
Wealth & Happiness!



MOCHA

Belvedere Vodka, Coffee Liqueur,
Fresh Mocha Coffee. Garnish
with Cocoa Powder



GOÛTÉ

Eminente 7y.o Rum, Freshly Brewed
Espresso, Nutella Liquid, Baileys Irish Cream
& Vanilla Bitters. Garnish with a Ladyfinger
Biscuit.



LUXURY

Belvedere X Vodka, Coffee Liqueur &
Freshly Brewed Espresso. Garnish
with Golden Coffee Beans & Gold Flake



CHOCO & ORANGE

Belvedere Vodka, Freshly Brewed Coffee,
Chocolate Syrup, Coffee Liqueur &
Orange Bitters. Orange Peel as Garnish



COFFEE & SPICES

Hennessy V.S Cognac infused with
Fresh Red Chilly, Freshly Brewed Coffee,
Coffee Liqueur & Electric Bitters.
Garnish with Red Chilly



TIRAMISU

Belvedere Vodka, Baileys Tiramisu,
Coffee Liqueur and Freshly Brewed Espresso &
Fresh Mascarpone, Piraña Edible Sign &
Cocoa Powder as Garnish



MEZCAL

Casamigos Mezcal, Coffee Liqueur,
Freshly Brewed Espresso & Orange Bitters.
Lime Peel as Garnish



SPECIFICATION



FACILITIES

- Standing reception for up to 330 guests
- Private dining for up to 110 guests
- Private dining room for up to 12 guests
- Bar area
- Cloakroom
- Dj booth
- Full lighting & AV system

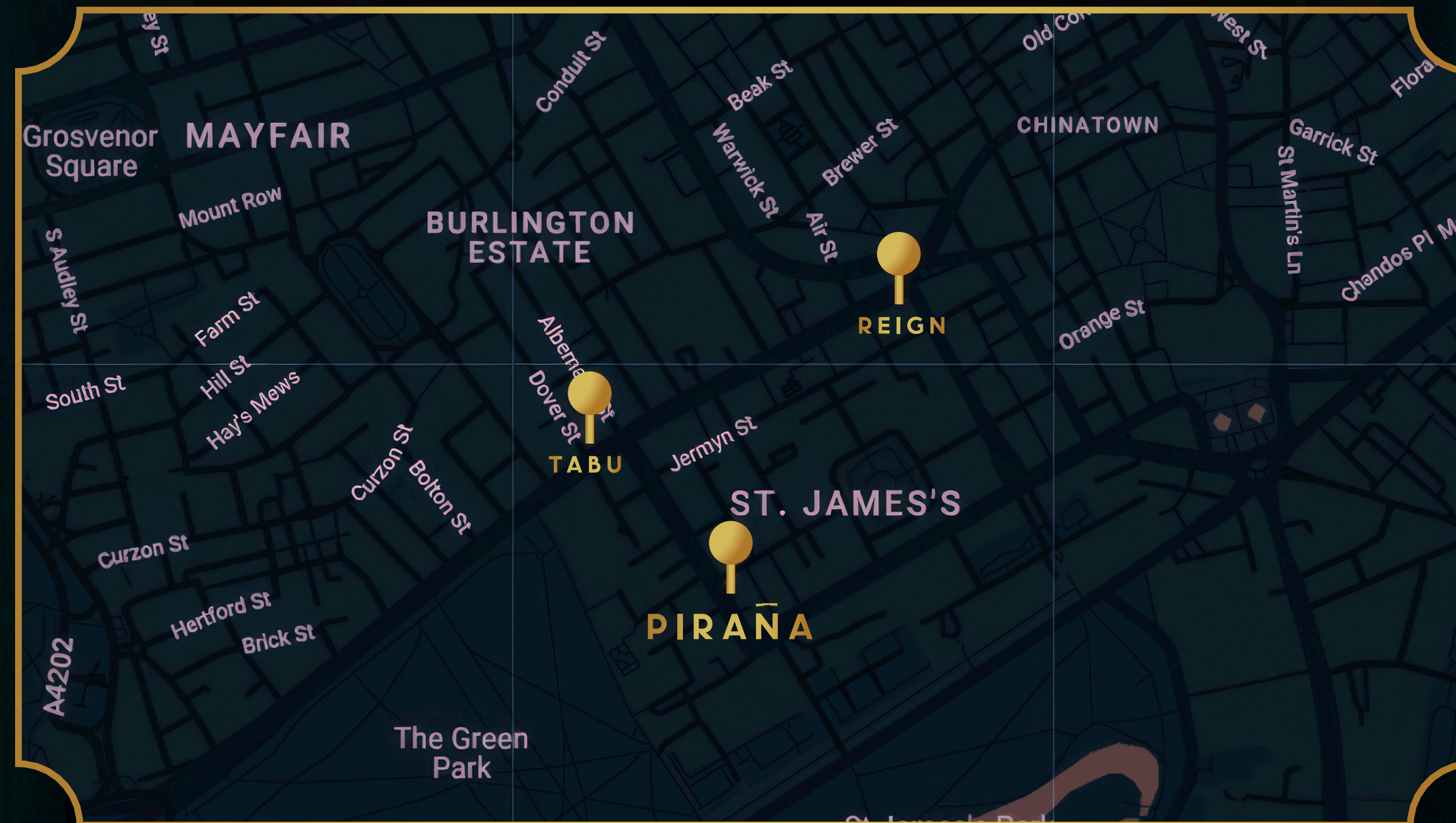
ADDITIONAL EQUIPMENT & SERVICES

- Dressing and set design
- Extra Dj equipment
- Projectors / LED screen
- Bespoke menus
- Personalized Branding on the specifics
- Entertainment
- Artist & performer bookings

FLOOR PLAN



FIND US



 [pirana_london](#)

 [strongarmevents](#)

7-9 St James's St, London SW1A 1EE



PIRANÑA

LONDON



*For all inquiries, please contact us at
events@strongarmhospitality.com*