

## SMOLLENSKY'S at Canary Wharf

Designed to reflect its surroundings, this very modern venue is situated next to the tube in the famous Reuters Plaza in Canary Wharf.

People watch from our restaurant which overlooks the dock and the big screen and sit beneath one Canada Square – the famous tower. Open all day for drinks, lunch and dinner, the terrace is a popular spot for parties – seats up to 70 people and 140 standing.



From our open plan kitchen, our modern American menu is famous for its steaks and 100% Angus Beef Burgers. The new wine list has doubled our wine offer and service is just as you'd expect, warm and friendly. Don't miss out – leave room for the Peanut butter cheesecake!

Before dinner, we recommend a relaxing drink in the bar first – sit out on the terrace with a cocktail as an aperitif.

### Party bookings at SMOLLENSKY'S

We love holding party bookings and weddings at Smollensky's in Canary Wharf. With a large restaurant & terrace the space is flexible and both are of the best views in the city.

#### **We can organize...**

- Set menus with drinks
- Full cocktail bar
- Cake + florists
- Design and printing for invites
- Music – live singer, band or DJ

## TO BOOK

Call Zane or Emma on 020 7719 0101

Email at [canary-reservations@smollenskys.co.uk](mailto:canary-reservations@smollenskys.co.uk)

See our website [www.smollenskys.com/canarywharf](http://www.smollenskys.com/canarywharf)

### If you want to book a party ...

Our restaurant seats 115 comfortably and 250 standing

The terrace holds 70 seated and 140 standing

If you are not sure, please ask! We'll do whatever we can to make your party amazing.

*We'll need a 20% deposit for bookings and food to be confirmed 72 hours before. If you've ordered food and people don't turn up to the party we charge £10 per person cancellation fee*



# SMOLLENSKY'S CANARY WHARF

## PARTY CONFIRMATION FORM

**Party name**

**Numbers of People**

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**Party date**

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**Restaurant/Terrace**

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**Party time**

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**Contact number**

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In order to confirm your booking please return this confirmation form to us 7 days prior to your party.

We'll need a 20% deposit for bookings and food to be confirmed 72 hours before. If you've ordered food and people don't turn up to the party we charge £10 per person cancellation fee.

**Credit Card Number/  
Type of Card**

**Expiry Date**

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**Issue No.**

**Signature (as it  
appears on the Card)**

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## STARTERS

<b>Blue Swimmer Crab Cakes</b>	<b>5.95</b>
With chipotle mayonnaise	
<b>Goat's Cheese and Portobello Mushroom (v)</b>	<b>6.25</b>
On toasted brioche	
<b>Beef Carpaccio</b>	<b>6.75</b>
With rocket leaves and truffle oil	
<b>Calamari</b>	<b>5.95</b>
With garlic mayonnaise	
<b>Chicken Liver Pâté</b>	<b>6.25</b>
With crusty bread and spiced plum chutney	
<b>Hot Smoked Salmon on Toasted Brioche</b>	<b>7.25</b>
With horseradish cream	
<b>Iceberg Wedge</b>	<b>5.25</b>
Iceberg lettuce wedges served with blue cheese sauce and crispy bacon	
<b>Soup of the Day (v)</b>	<b>4.95</b>
Served with fresh bread	
<b>Chicken Wings</b>	<b>5.95</b>
6 in bbq sauce with blue cheese sauce and celery sticks	
<b>Prawn and Papaya Cocktail</b>	<b>6.95</b>
With crisp lettuce dressed and sweet chilli tomato	
<b>Salads</b> all available as starter / main portion	
<b>Classic Caesar Salad</b>	<b>4.95 / 7.50</b>
Cos lettuce, croutons, anchovies and Caesar dressing	
<b>Add chicken</b>	<b>6.25 / 9.95</b>
<b>Cobb Salad (v)</b>	<b>5.25 / 7.75</b>
Egg, peppers, tomatoes, cucumbers, mixed leaves, celery, grated cheddar And spinach with Ranch dressing	
<b>Add Grilled Chicken £3.25, Goat's Cheese £3.00</b>	
<b>Beetroot, Pomegranate, Goat's Cheese and Walnut (v)</b>	<b>5.50 / 7.95</b>
With rocket and baby gem	
<b>Niçoise</b>	<b>9.25</b>
Tuna, French beans, cherry tomatoes, marinated Greek olives, mixed leaves, Free range egg, new potatoes tossed in vinaigrette dressing	
<b>Fish and Pasta</b>	
<b>Marinated Grilled Monkfish Tail Skewers</b>	<b>10.95</b>
Served on coconut rice	
<b>Cajun Jambalaya</b>	<b>14.95</b>
Chicken, spicy chorizo and sweet broiled crayfish finished in an authentic Creole spiced sauce with pepper, mushrooms, onions and tomatoes	
<b>Blackened Chicken Alfredo Pasta Creole</b>	<b>10.25</b>
Creole spiced chicken breast with tomatoes, mushrooms and garlic in a rich creamy sauce	
<b>Smollensky's Macaroni Cheese</b>	<b>9.95</b>
Elbow macaroni with leeks, chicken and bacon in a homemade cheese sauce	
<b>Macaroni Cheese (v)</b>	<b>7.95</b>
Elbow macaroni with leeks in a homemade cheese sauce with rocket and Parmesan	

*A discretionary 12.5% service charge will be added to your bill. Our menu descriptions do not contain all ingredients, so please ask your server if you have any particular allergy or requirement.*

## **MAINS**

### **Burgers**

All served on toasted sourdough bun with lettuce, sliced tomato, sliced onions and pickle accompanied with skin on fries and old style slaw

**Classic Smollensky's Burger** **9.95**

8oz Aberdeen Angus beef patty

**Double up for an extra** **4.00**

**Add your favourite topping** **1.25**

cheddar, bacon, grilled mushrooms, spicy guacamole, blue cheese with cajun spices, jalopenos

**Falafel Burger (v)** **9.95**

With melted cheese and tzatziki

### **Steaks**

Sourced from leading welfare assured producers in Great Britain. All served with choice of chips, mashed potato or house salad

**8oz Fillet** **21.50**

**10oz Rib Eye** **16.95**

**10oz Pave / Rump** **15.50**

**12oz Sirloin** **19.95**

**20oz T Bone** **29.95**

**Surf 'n' Turf** **24.95**

10 oz rib eye steak with super duper garlic prawns

**Sauces** **1.25**

Béarnaise, peppercorn or black and blue (Cajun spices and melted gorgonzola)

**Lemon and Thyme Marinated half chicken** **14.95**

With skin on fries and homemade slaw

**BBQ Full Rack of Ribs** **15.95**

With skin on fries, slaw and corn on the cob

**Sides** **all 3.00**

Creamy Mashed Potato

Skin on Fries

Onion Rings

Creamed Spinach

Rocket and Parmesan Salad

House Salad

Garlic Mushrooms

Old Style Slaw

Macaroni Cheese

Pesto Tossed Green Beans

**Desserts** please ask for our homemade dessert menu

*All weights are approximate before cooking. All menu items are subject to availability. Please be aware that consuming blue, rare or under cooked burgers could increase the risk of food borne illness. We recommend that all burgers are cooked at least medium.*

<b>WHITE</b>	<b>175 ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Finca Los Prados Chenin/Semillion 2008/09 Argentina</b> Light-hearted & easy drinking with tropical fruitiness to the fore ♥ 12.5%	<b>4.25</b>	<b>5.50</b>	<b>15.95</b>
<b>Grant Burge Chardonnay/Viognier 2008 Australia 13.5%</b> The trendy Viognier grape adds a delicious floral lift to this blend	<b>4.50</b>	<b>5.95</b>	<b>16.95</b>
<b>Altana di Vico Pinot Grigio 2008 Italy ♥ 12%</b> A lively thirst-quencher, or why not try our pink Pinot?	<b>4.95</b>	<b>6.50</b>	<b>18.50</b>
<b>Cantaluna Sauvignon Blanc 2008/09 Chile 13%</b> Zesty, aromatic fruits sparkle on your tongue	<b>4.95</b>	<b>6.50</b>	<b>18.95</b>
<b>Caliterra Reserva Chardonnay 2007/08 Chile 13.5%</b> Subtle oak spice allows the fresh fruitiness to shine through	<b>5.25</b>	<b>6.95</b>	<b>19.50</b>
<b>Preece Sauvignon Blanc 2008 Australia 13.5%</b> Great Aussie Sauvignon is hard to find, but we did it! Generous in fruit department	<b>5.75</b>	<b>7.50</b>	<b>21.50</b>
<b>Il Banchetto Bianco 2008 Italy ♥ 12%</b> Simple but snappy white produced from the local Trebbiano grape.			<b>14.25</b>
<b>Gavi, Ca'Bianca 2007/08 Italy ♥ 12.5%</b> Way more style & flavour than most Pinot Grigio, we love it!			<b>21.50</b>
<b>Johnson Estate Sauvignon Blanc 2008/09 New Zealand 13%</b> Textbook Marlborough style – ebullient, expressive, exciting			<b>23.95</b>
<b>Yealands Estate Pinot Gris 2008 New Zealand 13%</b> Plump, pure fruit & a silky texture from this carbon-neutral estate.			<b>24.95</b>
<b>Madfish Sauvignon/Semillion 2008 Australia ♥ 12%</b> Semillion adds extra weight & texture, this is very food friendly			<b>25.50</b>
<b>A20 Albarino, Bodegas Castro Martin 2007 Spain ♥ 12.5%</b> Spain's premier white wine. Love that crisp, floral, apricot vibe!			<b>26.95</b>
<b>Chablis 'Emile Petit', Jean-Marc Brocard 2007/08 Burgundy 12.5%</b> This pings with freshness & makes your taste buds tremble			<b>28.95</b>
<b>Sancerre, Domaine de la Chezatte 2007/08 Loire Valley ♥ 12.5%</b> Stylish, racy, insistent Sancerre from a family-run estate			<b>30.95</b>
<b>Cloudy Bay Marlborough Sauvignon Blanc 2008 New Zealand 13.5%</b> This really does have the wow-factor. Iconic			<b>38.50</b>
<b>PINK</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>Grant Burge Shiraz/Grenache Rose 2008 Australia ♥ 12.5%</b> Super-fruity, off-dry pink from one of our favourite Aussie producers	<b>4.75</b>	<b>6.25</b>	<b>17.95</b>
<b>Campana Pinot Grigio Rose 2008 Italy ♥ 12.5%</b> If you are a fan of white Pinot you will love this delicate pink version	<b>4.95</b>	<b>6.50</b>	<b>18.95</b>
<b>Le Petit Jaboulet Grenache Rose 2008 France ♥ 12.5%</b> This fine Provencal-style pink is packed with peppery, summer-fruit flavours	<b>5.25</b>	<b>6.95</b>	<b>19.95</b>
<b>MAGNIFICENT MAGNUMS</b>			<b>Magnum</b>
<b>Jeio Prosecco Brut nv, Bisol Italy 12.5%</b>			<b>49.50</b>
<b>Joseph Perrier Cuvee Royale Brut nv Champagne 12%</b>			<b>82.50</b>
<b>Wither Hills Marlborough Sauvignon Blanc 2007/08 New Zealand 13.5%</b>			<b>44.95</b>
<b>Rioja Reserva, Dinastia Vivanco 2004 Spain 13.5%</b>			<b>59.95</b>

*The heart icon indicates the current vintage contains 12.5% abv or less as we go to print.  
Please note that wines, vintages & % abv are subject to change depending on availability.*

<b>RED</b>	<b>175ml</b>	<b>250ml</b>	<b>Bottle</b>
<b>San Rafael Merlot 2008/09 Chile 14%</b> Straight-forward but well made, plenty of up-front juicy fruit	<b>4.50</b>	<b>5.75</b>	<b>16.50</b>
<b>Finca Los Prados Cabernet/Malbec 2008 Argentina 14%</b> The 20% splash of Malbec cleverly mellows the meatier Cabernet	<b>4.50</b>	<b>5.95</b>	<b>16.95</b>
<b>Grant Burge Cabernet/Shiraz 2006/07 Australia 13.5%</b> Plump forest fruit flavours & a whisper of oak spice	<b>4.95</b>	<b>6.50</b>	<b>17.95</b>
<b>Cotes du Rhone, Maison Carree 2007/08 France 13.5%</b> Modern, juicy CDR that is way ahead of the pack	<b>4.95</b>	<b>6.50</b>	<b>18.95</b>
<b>Rioja Crianza, Castillo di Clavijo 2004/05 Spain ♥ 12.5%</b> Sweet vanilla spice & baked plum fruit in perfect harmony	<b>5.50</b>	<b>7.25</b>	<b>20.95</b>
<b>Cycles Gladiator Pinot Noir 2006/07 California 14%</b> Great Pinot modestly priced. Lush Californian fruitiness leaps out of the glass	<b>5.75</b>	<b>7.50</b>	<b>21.95</b>
<b>Il Banchetto Rosso 2008 Italy ♥ 12%</b> Fresh & frisky, this simple Sangiovese tastes ripe red cherries			<b>14.25</b>
<b>Inspira Cabernet Sauvignon Reserva 2005/06 Chile 13.5%</b> Smooth & savoury Reserva with uninhibited currently fruit to the fore			<b>19.50</b>
<b>Preece Merlot 2007 Australia 14%</b> A deep, darkly fruity glass of temptation that melts in the mouth			<b>21.50</b>
<b>Chateau Naudon Bordeaux Superieur 2004/05 Bordeaux 14%</b> Exciting, everyday-drinking Claret with remarkable depth and balance			<b>22.95</b>
<b>Grant Burge Barossa Vine Shiraz 2005/06 Australia 14.5%</b> Quintessential, fine Barossa Shiraz. Something to get your teeth into!			<b>22.95</b>
<b>Madfish Pinot Noir 2007 Australia 14%</b> Classy & elegant style from Western Australia oozing sweet fruit & spicy French oak			<b>25.50</b>
<b>Marmesa Vineyards Syrah 2005/06 California 14.5%</b> Small batch production from the cool Edna Valley. Impeccable balance, fruit intensity & structure			<b>26.50</b>
<b>Fleurie, Domaine de Gry-Sablon 2007/08 Beaujolais ♥ 12.5%</b> This radiates bonhomie & bustles with youthful berry fruit. Delicious lightly chilled			<b>27.95</b>
<b>Rioja Reserva, Dinastia Vivanco 2001/04 Spain 13.5%</b> Serious, spicy & savoury. Perfect with our famous steaks & also available in a magnificent magnum			<b>30.95</b>
<b>Chateau de la Riviere 2003 Fronsac 13%</b> Sumptuous, Merlot-dominated, prestige Claret. Way better quality & value than many St-Emilion			<b>37.50</b>
<b>Chateaneuf du Pape, Domaine Duclaux 2005 Rhone Valley 14.5%</b> Mellow figgy fruit, a waft of game & smoke, lots of peppery Grenache warmth. Yum!			<b>47.50</b>
<b>BUBBLES</b>	<b>125ml</b>		<b>Bottle</b>
<b>Sparkling</b>			
<b>Jeio Prosecco Brut nv, Bisol Italy ♥ 12.5%</b> <b>25.95</b> Chic & cheerful! Lively apricot flavours foam softly in your mouth			<b>5.50</b>
<b>Cloudy Bay Pelorus Brut nv New Zealand 12.5%</b> Premium Champagne look-alike that tastes pretty much like the real thing			<b>32.50</b>
<b>Champagne</b>			
<b>Joseph Perrier Cuvee Royale Brut nv ♥ 12%</b>	<b>7.95</b>		<b>42.50</b>
<b>Veuve Clicquot Brut nv ♥ 12%</b>			<b>59.95</b>
<b>Laurent-Perrier Brut Rose nv ♥ 12%</b>			<b>75.95</b>
<b>Bollinger La Grande Annee 1999 ♥ 12%</b>			<b>99.95</b>
<b>Dom Perignon 2000 ♥ 12.5%</b>			<b>155.00</b>

## BOTTLED BEER

Becks	5%	£3.50
Budvar	5%	£3.70
Corona	4.8%	£3.70
Nastro Azuro Peroni	5.1%	£3.70
Steinlager	4.8%	£3.70
Tiger	5%	£3.70
Savanna Dry Cider	5.5%	£3.70

## SODAS

Coke	£2.10
Diet Coke	£2.10
Lemonade	£2.10
Tonic Water	£2.10
Slim line Tonic	£2.10
Bitter Lemon	£2.10
Ginger Ale	£2.10
Ginger Beer	£2.10
Orange Juice	£2.95
Apple Juice	£2.10
Cranberry Juice	£2.10
Pineapple Juice	£2.10
Tomato Juice	£2.10
Sill/Sparkling Water	£2.10

*Cocktails available on request, please ask for list*

## **SMOLLENSKY'S CANAPÉ MENU**

*10 canapés per person from a selection of 10 for £12.50*

*15 canapés per person from a selection of 10 for £16.95*

### **Vegetarian selection**

Mini Waldorf tarts

Mini Gems of Caesar salad

Plum tomato and fresh basil bruschetta with roast garlic and herbed olive oil

Tapenade on Herb Cruets

Cream of mushroom & herb mousse served on mini fillo pastries

### **Fish selection**

Thai crab cakes served with sweet chilli dip

Smoke salmon on blinis with dill of crème fraiche

Tempura king prawns

Salt and pepper calamari with sweet chilli & coriander dip\*

Mini Cod Fish & chips served tartar sauce\*

### **Meat and poultry selection**

Char-grilled Mediterranean vegetables wrapped with Beef Carpaccio

Honey glazed cocktail sausage with mustard dip (gf)\*

Prosciutto of Goats roulade served with sun blushed tomatoes

Beef teriyaki skewers with ginger and soy dipping sauce\*

Beef satay skewers with a spicy peanut dip (gf)\*

Sticky chilli chicken with chilli sauce and toasted sesame seed (gf)\*

Crispy Five spice shredded duck spring rolls and hoi sin sauce\*

Sate chicken skewers with a spicy peanut dipping sauce (gf)\*

Yakatori chicken served with a yogurt and mint dip (gf)\*

Peri peri chicken skewers with ginger and soy dipping sauce\*

### **Dessert selection**

Mini banoffee pies

Peanut butter cheesecake

Chocolate truffles (gf)

Carrot cake

Fresh fruit skewers prepared with seasonal fruit

## SMOLLENSKY'S £19.90 2 COURSE SET MENU

Select from either a starter or dessert



### Appetisers

#### Soup of the Day (v)

Ask your server for details

#### Chicken Liver Pâté

With crusty bread and spiced plum chutney

#### Salt and pepper Calamari

Served with lemon wedges

### Mains

#### Creole Jambalaya

Chicken, chorizo and shrimp cooked in Creole style with tomatoes, onions, Peppers and jasmine rice

#### Chicken Cobb Salad

Egg, peppers, tomatoes, cucumbers, mixed leaves, celery, grated cheddar  
And spinach with Ranch dressing

#### Smollensky's burger

Our own classic made from ground rump steak

#### Macaroni Cheese (v)

Elbow macaroni with leeks in a homemade cheese sauce with rocket and Parmesan

### Desserts

#### Mango Sorbet

The perfect plate cleanser. Refreshing, pure and simple

#### Smollensky's Peanut Butter Cheesecake

#### Chocolate Mud Pie

Served with vanilla ice cream

*All prices are inclusive of VAT and are subject to a 12.5% Service Charge*

## SMOLLENSKY'S £25.00 SET MENU



### **Appetisers**

#### **Soup of the Day (v)**

Ask your server for details

#### **Prawn and Papaya Cocktail**

Fresh papaya pieces and succulent prawns, on a bed of crisp lettuce, dressed with a sweet chilli tomato dressing

#### **Lightly Battered Calamari**

Served with lemon wedges

### **Mains**

#### **South American Rib Eye Steak (280g/10oz)**

A well marbled cut for extra flavor

#### **Creole Jambalaya**

Chicken, chorizo and shrimp cooked in Creole style with tomatoes, onions, peppers and jasmine rice

#### **Falafel Burger (v)**

Our own home made falafel, topped with homous and sweet chilli sauce

#### **Smollensky's Macaroni Cheese**

Elbow macaroni with leeks, chicken and bacon in a homemade cheese sauce

### **Desserts**

#### **Mango Sorbet**

The perfect plate cleanser. Refreshing, pure and simple

#### **Smollensky's Peanut Butter Cheesecake**

#### **Chocolate Mud Pie**

Served with vanilla ice cream

*All prices are inclusive of VAT and are subject to a 12.5% Service Charge*

## **SMOLLENSKY'S £29.50 SET MENU**

### **Appetisers**

#### **Salt and pepper calamari**

Lightly battered and fried, served with a wedge of fresh lemon

#### **Goat's Cheese and Portobello Mushroom (v)**

On toasted brioche

#### **Chicken Liver Pâté**

With crusty bread and spiced plum chutney

#### **Asparagus with poached egg (gf) (v)**

Steamed asparagus spears topped with a poached egg and freshly shaved parmesan dressed with basil olive oil

### **Mains**

#### **South American Prime Fillet (241g/8oz)**

The tenderest cut of all, trimmed of all fat, making the fillet lean and Tender- the cut of decadence

#### **Blackened chicken Alfredo**

Penne with creole spiced chicken breast pieces, tomatoes, mushrooms and garlic in a rich cream sauce

#### **Grilled Tuna steak**

Served with stir fried vegetables and teriyaki dressing

#### **Beetroot, Pomegranate, Goat's Cheese and Walnut (v)**

With rocket and baby gem

#### **Primavera Verdi risotto**

Arborio rice with asparagus, runner beans, sugar snap peas and spring onions topped with rocket and shaved parmesan

### **Desserts**

#### **Grandma Smollensky's Peanut butter cheesecake**

Our famous homemade cheesecake, caramel sauce and pistachio nuts

#### **Chocolate mud pie**

Mississippi mud pie. Wickedly rich, served warm with vanilla ice cream

#### **Cheese and biscuits**

As recommended by Cheese Cellar, a selection of seasonal cheeses served with grapes. Please ask your server for the daily selection

*All prices are inclusive of VAT and are subject to a 12.5% Service Charge*

## SMOLLENSKY'S SUMMER TERRACE MENU

£20 per person



Crusty bread rolls served with Mixed Dips on arrival

### From the grill

Smollensky's ground rump steak burger on a seeded bun served with Tomato Relish

Grilled Honey Glazed Thai chicken skewers

Falafel Pattie served with Sweet chilly sauce (v)

Blackened butterfly king prawns served with Creole mustard dip

Cumin rubbed skewered lamb with chilly

Smollensky's Hotdogs with beer and mustard onions

### Salads

Fresh summer mixed green salad

Smollensky's new potato salad

Cucumber, crème fraiche and chives

Old style coleslaw with pineapples and sultanas

Sun blushed tomato and pasta salad with home made pesto and pine nuts

*All prices are inclusive of VAT and are subject to a 12.5% Service Charge*