

ALTA
51.5134° N, 0.1398° W
@alta.london

L'ETO Caffè, London
51.51° N, -0.13° W
@letocaffe.official

MOI
51.51° N, -0.13° W
@moi.soho

at l'eto group, we believe that great hospitality begins with people..

behind every plate, every space and every moment is a team of individuals who care deeply about what they do, people who bring creativity, discipline and genuine warmth into everything we create.

we build cultures that value ownership, craft and constant evolution. we encourage our teams to think, to question and to innovate, not just in what we serve, but in how we make people feel. we create concepts and environments where humans can thrive.

for us, innovation is human.
it lives in the details, in the energy of a room, in the way a guest is welcomed and remembered.

we are proud of the people behind our brand and grateful to those who choose to share their time with us.

Artem Login
Founder, L'ETO Group

L'ETO Restaurant
24.50° N, 54.39° W
letorestaurant.official

Pastamma
24.75° N, 46.82° W
@pastamma.official

l'eto is a new language of dining where comfort meets craftsmanship. inspired by fire-led cooking techniques, we celebrate bold flavors and honest ingredients, bringing warmth and depth to every plate.

our cuisine is a thoughtfully curated mediterranean experience, delicately infused with asian nuances — creating a harmonious balance of tradition, innovation, and soulful hospitality.

flatbreads
smoked salmon, stracciatella 49
flatbread layered with smoked salmon, capers, stracciatella cheese
cecina, nduja butter 44
flatbread layered with aged cecina, nduja butter
mushrooms, pecorino 42
flatbread layered with portobello mushrooms, marinated porcini, pickled onion, pecorino cheese

spreads
whipped ricotta 45
whipped ricotta, truffle honey, sourdough
hummus & green adjika relish 45
georgian green pepper paste, homemade za'atar grilled bread

salads
sicilian artichoke salad 92
fresh & deep-fried artichoke hearts, pine nuts, greens, pecorino cheese
baby cucumber & radish spring salad 65
locally farmed baby cucumber, radish, feta cheese, olive oil
caesar salad 99
romaine lettuce, pancetta, grilled chicken thighs, boiled egg, house dressing
tuna confit salad 105
slow cooked tuna loin, pink tomatoes, raspberry & tomato dressing, pecorino cheese

raw
tuna & peppers 75
hay smoked peppers, yellowfin tuna
seabass ceviche 85
kiwi, grapes, apple leche de tigre
salmon caviar tartar 182
slightly smoked raw salmon, fresh guacamole, parmesan sesame crust
without caviar 112
classic wagyu carpaccio 119
thinly sliced wagyu, black truffle shavings, mustard dressing, parmesan cheese

savoury & robust
spider crab omelette 119
spider crab-stuffed omelette, chilly crunch oil, furikake
risotto milanese, red prawns, burnt butter 220
raw or grilled sicilian red prawns, stracciatella, milanese risotto
jéanre's burger 97
smashed double patty burger, south african spiced fries
feta spiced honey 55
crispy greek feta filo with fermented spiced honey, sesame and thyme
beef ragù zita 125
12 hours braised angus ragout, homemade zita pasta
truffle linguini 139
fresh linguini pasta, parmigiano sauce, fresh truffle

fire & grill
grilled chilean seabass 265
yuzu kosho dressing, beurre blanc
mibrasa salmon steak 195
aged scottish grilled salmon steak, leeks, mashed potato
tuna au poivre 210
pepper-crusting yellowfin loin steak, light green pepper sauce
roasted baby chicken 129
charcoaled roasted baby chicken, romesco sauce
lamb chops, asian glaze 275
australian lamb chops, sweet miso glaze, sage tempura
flamed lamb skewers 99
lamb shoulder, mint mayo, date glaze, house spice
grilled veal chop 220
grilled veal chops with limone sauce
wagyu striploin asador style 340
thinly sliced australian grass-fed striploin, tarragon mustard, beef jus
australian grass-fed wagyu beef tenderloin 295
chateaubriand, beef jus
charcoal grilled rib eye 258
grass-fed wagyu, australian
côte de boeuf 645
grain fed black angus bone in rib eye, beef jus
slow grilled cauliflower 69
charcoal-roasted cauliflower, cauliflower purée, black garlic emulsion

sides
wood oven roasted leeks 45
sesame-miso butter leeks, smoked cured egg yolk, bottarga
mashed potato 35
creamy housemade mashed potato with truffle mushroom shavings
truffle mashed potato 55
creamy housemade mashed potato plain or with truffle
fries 25
crispy fries plain
truffle fries 45
crispy fries plain or herbed truffle fries
mibrasa baked potato 35
baked potato with caramelized onion butter
grilled broccolini 35
chard grilled broccolini with chilly crunch oil
farmers salad 30
lemon oil dressing



items may contain allergens. please inform the team of any allergies or dietary requirements while we will always do our best to accommodate requests, we apologize in advance if certain items cannot be tailored due to the nature of the dish or kitchen preparation
all prices are subject to an additional 5% VAT



we take a thoughtful, ingredient-led approach to our food, with a strong focus on quality, seasonality and provenance
where possible, we prioritise locally sourced produce and work closely with regional farmers and producers — including farms such as al ain, fujairah-based suppliers, and date producers from liwa — to reflect a true sense of place in the menu