

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**  
**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  
**smoked salmon, stracciatella 49**  
flatbread layered with smoked salmon, capers, stracciatella 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

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

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



**raw**  
**tuna & peppers 75**  
hay smoked peppers, yellowfin tuna  
**classic wagyu carpaccio 119**  
thinly sliced wagyu, black truffle shavings, mustard dressing, parmesan cheese  
**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**

**fire & grill**  
**grilled chilean seabass 225**  
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  
**grilled veal chops 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 235**  
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 / truffle mashed potato 55**  
creamy housemade mashed potato plain or with truffle  
**fries 25 / 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