

SILVA

We're excited to introduce SiLVA, a lively day-to-night restaurant on Bruton Place. With a Mediterranean-inspired menu that evolves throughout the day, SiLVA offers an exceptional dining experience for every occasion.

Whether you're after an energising breakfast, a sophisticated lunch, or an intimate dinner, we can offer refined hospitality in a beautifully crafted space.

Our bar, open from 5 pm to midnight, is perfect for post-work drinks or celebrations.

We look forward to welcoming you!

Warm regards,
SiLVA Team





OPENING TIMES

BREAKFAST

Monday - Friday 9am-10:45 am

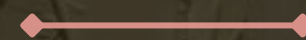
Saturday - Sunday 10am-11:45 am



LUNCH

Monday - Friday 12pm-3:45pm

Saturday - Sunday 1pm-3:45 pm



DINNER

Monday - Saturday 6pm-9:45 pm

GROUND FLOOR



Available for private hire
*prices on request

UP TO 30 GUESTS SEATED
or
UP TO 50 GUESTS FOR STANDING RECEPTION

FIRST FLOOR



Available for full or semi-private hire

UP TO 38 GUESTS SEATED

or

UP TO 50 GUESTS FOR STANDING RECEPTION

*prices on request

THE GARDEN

UP TO 14 GUESTS SEATED

or

UP TO 25 GUESTS FOR STANDING RECEPTION

*prices on request





LOUNGE BAR

UP TO 8 GUESTS SEATED

or

UP TO 20 GUESTS FOR STANDING RECEPTION



Available for private hire
**prices on request*

FREZIA BREAKFAST MENU

£25 per person

Selection of tea and filter coffee

Juices

(orange, apple, carrot, grapefruit)



Selection of pastries



Acai Bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries & granola (Vg)*

* - Gluten Free
Vg - Vegan

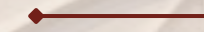
DAISY BREAKFAST MENU

£35 per person

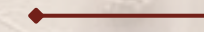
Selection of tea and filter coffee

Juices

(orange, apple, carrot, grapefruit)



Selection of pastries



Acai Bowl: Blueberry compote, banana, chia seeds, flaxseeds, berries & granola (Vg)*



Two organic free-range scrambled eggs on sourdough toast

* - Gluten Free
Vg - Vegan

LILY MENU

£80 per person

Sourdough & black garlic butter for the table

STARTERS

Choice of one per person

Crispy fried egg, girolles, parmesan sauce

Add truffle (£7 supplement)

Wild seabass crudo, jalapeno, yuzu & ginger dressing

Stracciatella, figs, radicchio & caramelised grapes*

MAINS

Choice of one per person

Corn-fed chicken breast stuffed with truffle, coco beans, red wine jus*

Salmon fillet, courgette, olives and cherry tomatoes*

Wild mushroom risotto*

Add truffle (£7 supplement)

DESSERTS

Choice of one per person

Manuela's cheesecake

Chocolate pave with coffee ice cream

* - Gluten Free

Vg - Vegan

DAHLIA MENU

£90 per person

Sourdough & black garlic butter for the table

STARTERS

Choice of one per person

Scottish beef tartare, potato waffle, cured egg yolk

Salmon tartare, avocado, puffed rice, ponzu

Grilled celeriac, cashew nuts, fennel, mangetout & date salad (Vg)*

MAINS

Choice of one per person

Lamb cutlets with burnt aubergine purée, harissa & olive jus

Wild seabass all'acqua pazza, courgettes & green olives*

BBQ cauliflower, caponata, bean purée (Vg)*

DESSERTS

Choice of one per person

Manuela's cheesecake

Roast pineapple with rum, coconut (Vg)

* - Gluten Free
Vg - Vegan

TULIP MENU

£115 per person

Sourdough & black garlic butter for the table

STARTERS

Choice of one per person

Steak tartare, potato waffle, cured egg yolk, truffle

Crab raviolo, langoustine bisque, oscietra caviar

Grilled celeriac, cashew nuts, fennel, mangetout & date salad, truffle*

MAINS

Choice of one per person

Steamed halibut, leek fondue, seaweed beurré blanc*

Duck breast, celeriac, purée, roast beetroot, hibiscus and blackcurrant jus

Miso glazed aubergine (Vg)*

~ *Special dish on request* ~

DESSERTS

Choice of one per person

Manuela's cheesecake

Fruit tart

* - Gluten Free
Vg - Vegan

CORPORATE LUNCH MENU

£50 per person

Sourdough & black garlic butter for the table

STARTERS

Choice of one per person

Iberico ham & winter tomatoes on grilled sourdough

Salmon tartare, avocado, puffed rice, ponzu

Pink radicchio, roast pumpkin, pear, walnut & white balsamic (Vg)*

MAINS

Choice of one per person

Corn-fed chicken breast, coco beans, red wine jus*

Seabass fillet all'acqua pazza, courgettes & green olives*

Roast cauliflower, butter beans, caponata (Vg)*

DESSERTS

Choice of one per person

Manuela's cheesecake

Roast pineapple with rum, coconut sorbet (Vg)*

* - Gluten Free

Vg - Vegan



FURTHER INFORMATION

CAPACITY

The restaurant is available for full or partial hire with various spaces according to your needs.

Ground Floor can seat 30 guests across the room and accommodate up to 50 guests for standing drinks and/or canapé receptions.

First Floor can seat 38 guests across the room and accommodate up to 50 guests for standing drinks and/or canapé receptions.

Garden can seat 14 guests across the room and accommodate up to 25 guests for standing drinks and/or canapé receptions.

Lounge Bar can seat 8 guests across the room and accommodate up to 20 guests for standing drinks and/or canapé receptions.

SET UP ACCESS

Breakfast - 8:30 am, 9 am guests arrival and 11 am departure;

Lunch - 11.30 am, 12 pm guests arrival and 4:30 pm departure;

Dinner - 5:30 pm, 6 pm guests arrival and 11:30 pm departure.

MENUS / PLACE CARDS

Complimentary menus can be printed and dedicated with a logo and/or title upon request. Complimentary place cards are available upon request.

AUDIO & VISUALS

Restaurant background music will play;

The restaurant provides a designated space for a screen and projector, as well as a whiteboard, which will incur an additional charge.

FLOWERS

Restaurant seasonal flowers will be placed on the table. On request, we can provide our guests with a brochure from our supplier and can place larger flower arrangements for an additional cost. You are welcome to use your supplier if needed.

PRE-ORDERS

We kindly request pre-orders for food and beverages to be placed at least 1 week in advance. However, if your timeline is shorter, we will do our utmost to accommodate your needs and create a memorable experience.

**WE LOOK FORWARD TO MEETING
YOU AND SHARING THE
SILVA EXPERIENCE!**

LINA CIOINEA

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