ALTA

PRIVATE DINING & EVENTS

ALTA takes its name from the Alta Navarra peninsula, a rich and geographically diverse region of Northern Spain, ALTA brings the area’s vibrant culinary heritage to London.

The menu is focused on sharing plates and dishes from the grill, offering bold, rustic flavours rooted in tradition but served with a modern touch.

At **ALTA,** we offer a variety of unique spaces to suit every occasion.

Our dining room accommodates groups of 8–14 at one table, with guests invited to dine from our Chef's Selection Menus below.

From weddings to festive parties, press launches, corporate lunches and dinners, company meetings, and canapé receptions, our events team can tailor every detail to suit your requirements.

Every event with us is bespoke.

PRIVATE DINING SPACE

Up to 12 guests seated

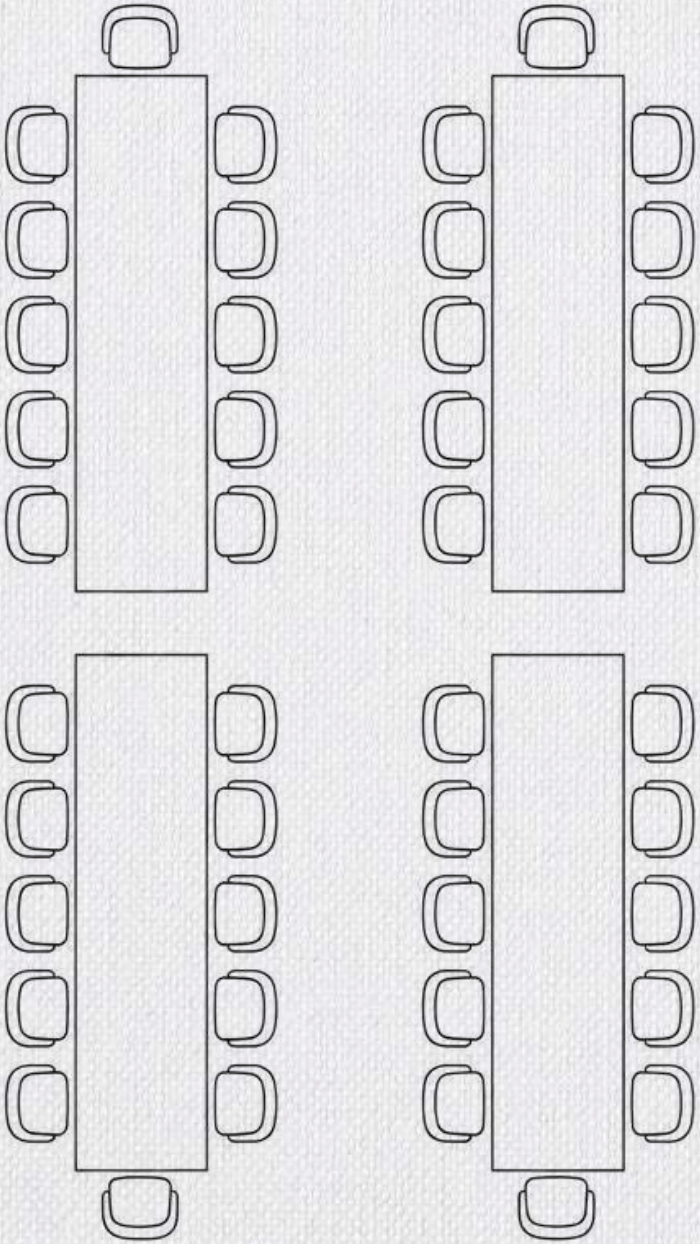
Nestled in the heart of Soho, our private dining room offers a serene escape.

MAIN RESTAURANT
Up to 40 guests seated
Up to 80 guests seated

WINE ROOM
Up to 35 guests standing

Our wine room and main dining area can be hired separately or together, accommodating groups of up to 40 seated or 80 standing.

We have space for a private cloakroom, standing reception, ad seated dinner, with a dedicated bar.



MAIN RESTAURANT SEATING OPTION

SEATED MENUS

Our menus are designed for sharing, one menu applies to the entire table and will be served family-style.

Sample Menu 1

Sourdough & Whipped butter
House Pickles
Gordal Olives, Rosemary, Burnt Jalapeño

Sweetcorn, Creme Fraiche Croquettes
Iberico & Smoked Cheddar Croquettes
House Txistorra

Onglet Steak, Chimichurri
OR
Halibut, Pil Pil, Fennel

Rocket, Basil, Tomato Salad
Patatas Bravas

Churros

65 per person

Sample Menu 2

Sourdough & Whipped butter
House Pickles
Anchovy Sourdough, Tomato, Capers
Gordal Olives, Rosemary, Burnt Jalapeño

Yellowtail Crudo, Almond, Grape, Olive Oil

Sweetcorn, Creme Fraiche Croquettes
Iberico & Smoked Cheddar Croquettes
House Txistorra

35 Day Aged Bone-In Sirloin, Smoked Bone Marrow

Rocket, Basil, Tomato Salad
Patatas Bravas

La Viña Cheese Cake

75 per person

Sample Menu 3

Sourdough & Whipped butter
House Pickles
Anchovy Sourdough, Tomato, Capers
Gordal Olives, Rosemary, Burnt Jalapeño

Yellowtail Crudo, Almond, Grape, Olive Oil
Tuna Ceviche, Lime, Sesame Cracker

Sweetcorn, Creme Fraiche Croquettes
Iberico & Smoked Cheddar Croquettes
House Txistorra

35 Day Aged Bone-In Sirloin, Smoked Bone Marrow
Highland Lobster, Rice, Saffron, Grapefruit

Rocket, Basil, Tomato Salad
Patatas Bravas

Chocolate, White soy, Sourdough

95 per person

Menus are seasonal and subject to change in line with the freshest available produce.
We are happy to accommodate dietary requirements and preferences wherever possible.

CHRISTMAS MENUS

Our menus are designed for sharing, one menu applies to the entire table and will be served family-style.

Sample Menu 1

Sourdough & Whipped butter
Sliced Jamon Iberico
Mixed House Pickles

Yellowtail Crudo, Almond,
Grape, Olive Oil
Padron, Mint, Sour cream, Pickled Chillies

House Chorizo
King Oyster Mushroom & Pine Nut

Whole Grilled Seabream

Rocket, Basil, Tomato Salad
Patatas Bravas
Red Pepper Carpaccio, Goat's Cheese,
Almond

La Viña Cheese Cake

Turron

80 per person

Sample Menu 2

Sourdough & Whipped butter
Cecina, Kampot Pepper Oil
Olives & Burnt Jalapeno
House Pickles

Tuna Ceviche, Lime, Sesame Cracker
XL Wild Atlantic Prawns, Garlic
& Lardo
Red pepper Carpachio,
Goats Cheese

Whole Roasted Suckling Pig

Rocket, Basil, Tomato Salad
Patatas Bravas
Sweetcorn, Chorizo,
Coriander & Chilli

Chocolate, Olive Oil, White Soy

Turron

120 per person

Pinxtos

Iberico Platter
Oysters, Tomato Water, Shiso
Flat bread, Goats Cheese, Cecina
House Txistorra
Sweetcorn, Creme Fraiche & Chive
Croquettes
Iberico & Smoked Cheddar Croquettes
Grilled Flatbread, Green Romesco,
Manchego
Corn-Fed Chicken, Fermented Chilli,
Chicken Crumb
A4 Wagyu, Marmite, Honey
& Espelette
Oyster Mushroom, Egg Yolk, Chives
Tuna Ceviche, Tapioca
Fried Squid, Herb Salt, Citrus Aioli
Churros

Pricing on request

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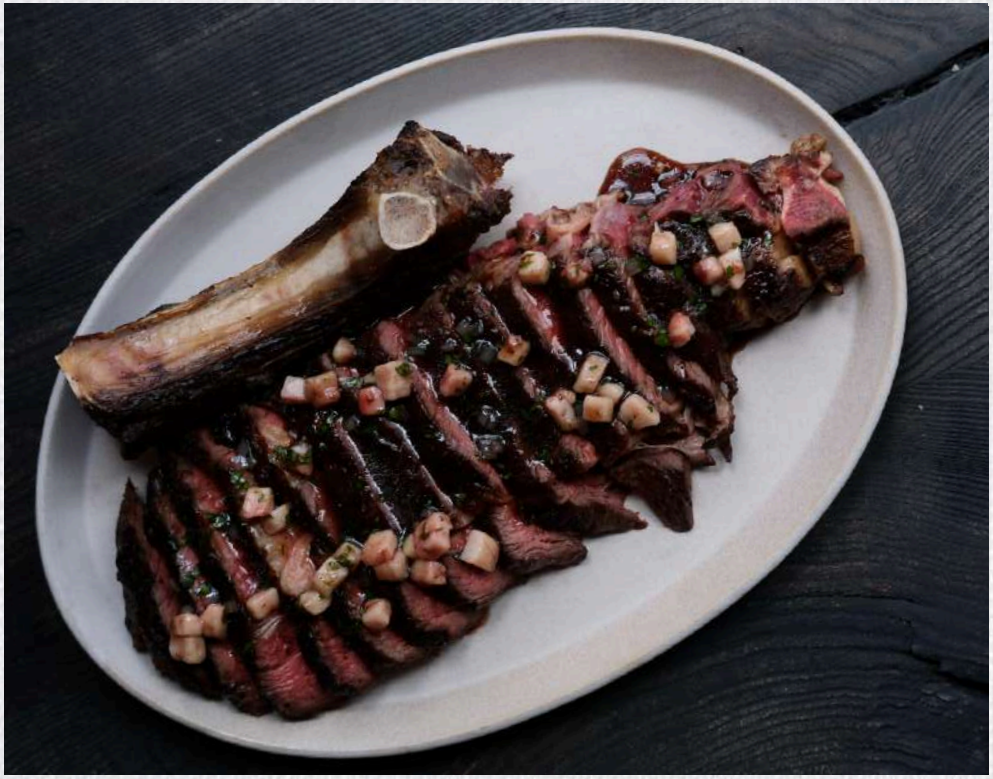

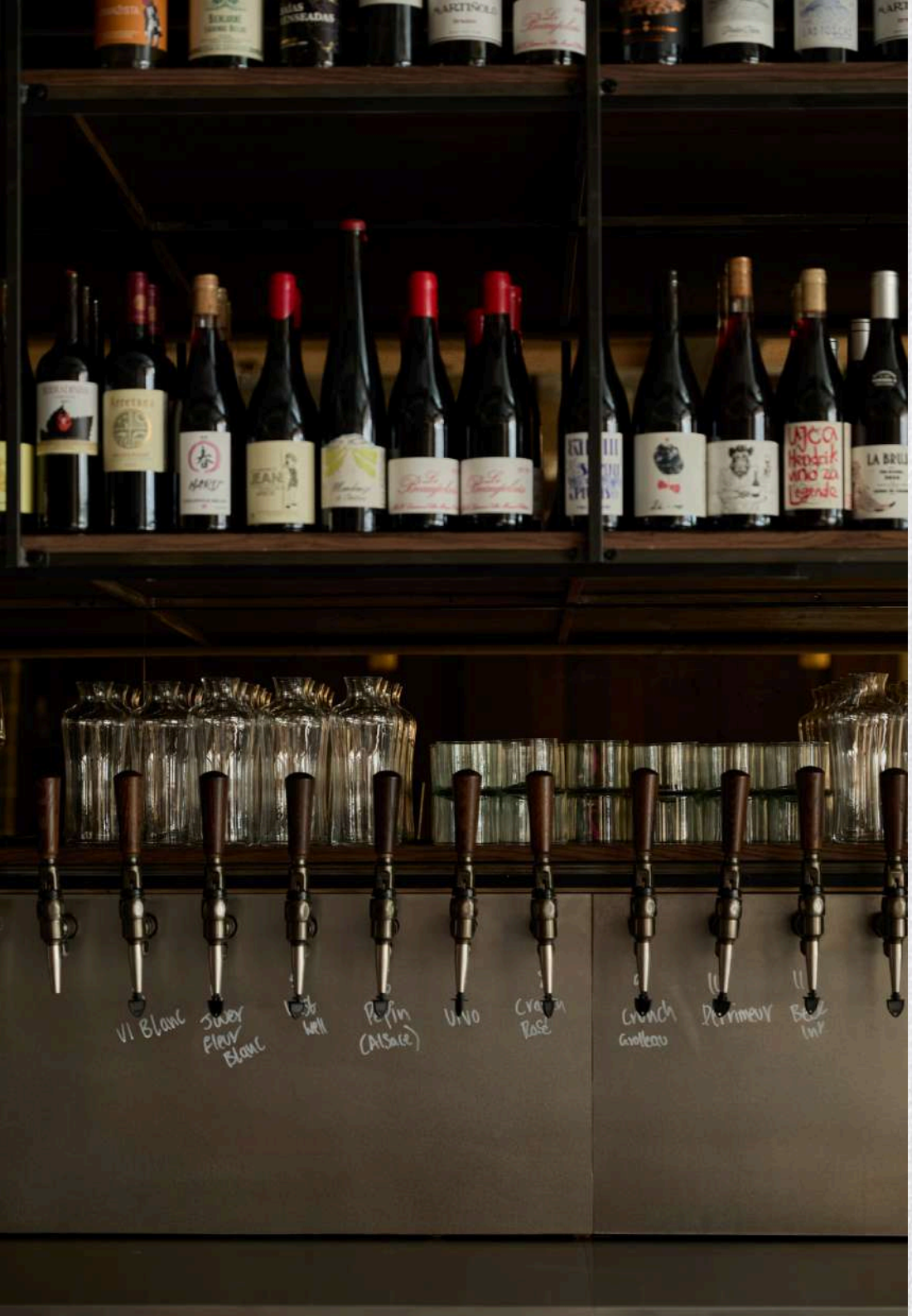

DRINK PAIRINGS

Our dining menu pairs beautifully with a selection of cocktails, both alcoholic and non-alcoholic tailored to your preferences.

Ahead of lunch or dinner, guests can enjoy a pre-meal wine tasting or a wine pairing curated to complement our bespoke set menus.

Our sommelier team is on hand to talk through options in advance of your event.

FANCY ANYTHING AFTER?

ROOM86 is located in the below MOI restaurant (a 5-minute walk from ALTA) offering cocktails, wines, and curated DJ sets, the perfect place to venture after your meal, letting the evening carry on without moving to a different venue. Please email us to secure a spot.

GET IN TOUCH

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M A D

MAD Restaurants is the London-based hospitality group founded by Artem Login, creating ambitious dining and entertainment concepts that are individual in character but united by a shared spirit of creativity, quality and energy.

From Japanese-inspired dining at MOI, to the evolving ROOM 86 listening room and the flavours of Northern Spain at ALTA, each concept is designed as a complete experience — bringing together exceptional food, thoughtful spaces, music and a distinctly modern approach to hospitality.