



Five87 Bistro

Modern cuisine

📍 587 Oxford St E London, ON N5Y 3H9

☎ 548-866-6667 🌐 www.five87bistro.ca

APPETIZERS

FRENCH ONION SOUP ----- \$11 *GF
Classic French onion soup topped with Parmesan cheese

BRUSCHETTA ----- \$17 V, *GF
Garlic infused bruschetta topped with feta cheese and served with rosemary bread

ONION BHAJI ----- \$18 VG
Finely sliced onion smothered in a simple, fragrantly spiced butter, deep fried and served with mint yogurt

PIEROGIES ----- \$17 *V
Breadcrumb and bacon crusted homemade cheese pierogies served with a sour cream garlic aioli and topped with caramelised onion

MUSSELS ----- \$18 *GF
1 lb of mussels in a white wine cream sauce, served with grilled focaccia

CALAMARI ----- \$19
Deep-fried calamari and banana peppers drizzled with lemon butter sauce

SHRIMP SCAMPI FLATBREAD ----- \$18
Garlic butter flatbread topped with mozzarella and seasoned shrimp, finished with parsley and lemon zest

CHILEAN LOBSTER DIP ----- \$21
Sweet and spicy chicken meatballs simmered in a sticky Korean glaze topped with sesame and green onion

KOREAN CHICKEN MEATBALLS ----- \$19
Sweet and spicy chicken meatballs simmered in a sticky Korean glaze topped with sesame and green onion

CHARCUTERIE BOARD ----- SMALL \$22 LARGE \$30 *GF
A variety of cured meats, cheeses, crackers, nuts and fruits

SALADS

CAESAR SALAD ----- \$14 *GF
Romaine lettuce tossed in a housemade dressing with croutons, bacon and Parmesan flakes

BURRATA PLATTER ----- \$27 V, *GF
Creamy burrata cheese with roasted cherry tomatoes, balsamic glaze and grilled focaccia

FIVE87 SALAD ----- \$15 GF, VG
Steamed broccoli, roasted chickpeas and carrots shavings topped with a cashew and maple syrup dressing

SEARED HALLOUMI SALAD ----- \$18 GF
Halloumi, nectarines, avocado and arugula tossed in a lemon and mint dressing topped with pine nuts



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MAINS

FIVE87 BURGER ----- \$23 *GF

Double beef burger, caramelized shallots, brie cheese served with truffle Parmesan potatoes

CHICKEN BURGER ----- \$22 *GF

Cornflake coated and deep fried chicken burger layered with coleslaw and provolone cheese, served with sweet potato fries

KORMA ----- \$28 V, *GF

Creamy, spiced curry with your choice of chicken or tofu, served over saffron rice

ROSEMARY ROASTED CHICKEN ----- \$31 GF

Chicken breast in a bacon and caramelized onion sauce served with garlic mashed potatoes

PERUVIAN GRILLED CHICKEN ----- \$31

Grilled chicken thighs topped with a spicy creamy cilantro lime sauce served with a side of saffron rice

BLACKENED COD ----- \$36

Blackened cod, perfectly seasoned and pan-seared to a crisp finish served on a bed of ratatouille

BOURBON PEACH GLAZED SALMON ----- \$39

Salmon fillet marinated, seared and cooked in a bourbon peach sauce served with mix of root vegetables and saffron rice

RED WINE-BRAISED BEEF ----- \$39 GF

Tender braised beef slow-cooked in a rich red wine sauce, accompanied by roasted root vegetables and creamy mashed potatoes

LAMB SHANK ----- \$39 GF

Slow cooked lamb in a red wine sauce served on a bed of truffle polenta

RIBEYE STEAK ----- \$49 GF

Grilled 12oz ribeye steak served with truffle and Parmesan potatoes and peppercorn sauce

PASTA

FETTUCCHINI CARBONARA ----- \$25 *GF

Fettuccini pasta tossed with egg yolks, pancetta and topped with grated Parmesan

SEAFOOD PAPPARDELLE ----- \$32 *GF

Pappardelle pasta in a white cream sauce with shrimp, lobster and scallops

RISOTTO ----- \$25 *GF

Creamy arborio rice sundried tomatoes and a vibrant fresh basil pesto

MUSHROOM RAVIOLI ----- \$26 V

Fresh housemade pasta filled with mix of mushrooms paste served in a garlic white sauce

LEMON RICOTTA PASTA ----- \$28 V, *GF

Fettuccini pasta in a lemon ricotta sauce served with sundried tomatoes and spinach

LEMON CHICKEN GNOCCHI ----- \$27

Creamy lemon parmesan gnocchi tossed with chicken breast, peppers and fresh parsley