

H U M O

‘THERE’S NO SMOKE WITHOUT FIRE.’



AT HUMO, WE ARE PASSIONATE ABOUT USING
WOOD-FIRED COOKING METHODS. ALL OF OUR
DISHERS AT HUMO HAVE A 'RELATIONSHIP'
WITH THE FIRE ACROSS THE MENU.



RESTAURANT
SEATS: 34
STANDING: 50



ORIGINALLY FROM BOGOTA, COLOMBIA, EXECUTIVE CHEF
MILLER WEAVES HIS LOVE FOR NATURE INTO HIS URBAN
SURROUNDINGS THROUGH FOOD



Abajo BY HUMO

A 10-SEATER CHEF'S TABLE, WHERE
THE HUMO CHEFS ARE YOUR HOSTS

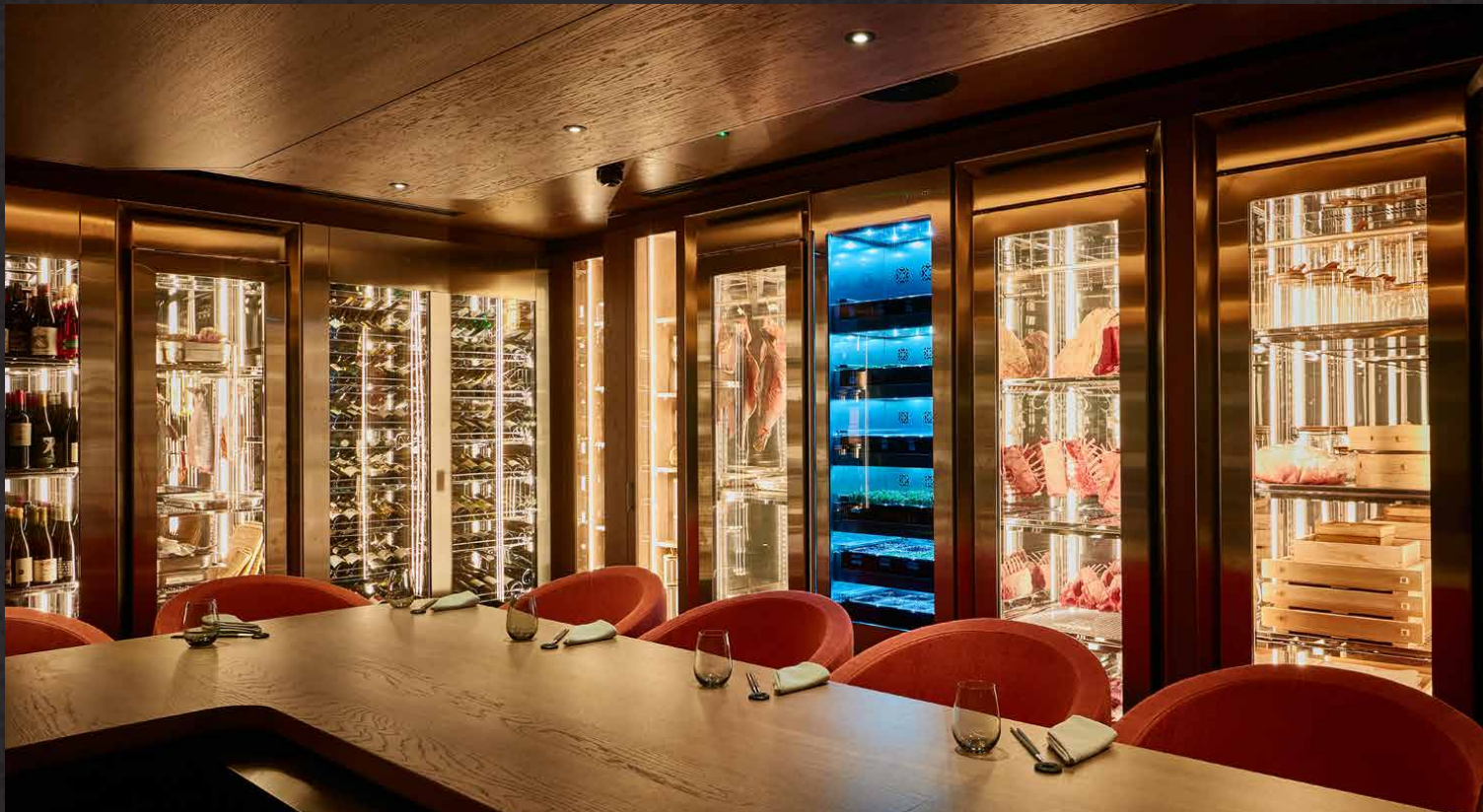


WITHIN ABAJO,
WE HAVE CREATED
OUR OWN
INTERPRETATION
ON WHAT IT MEANS
TO BE PASSIONATE
ABOUT PRODUCE
AND THE MOST
REFINED CULINARY
TECHNIQUES.



DOWNSTAIRS AT HUMO, THE ABAJO MENU CONSISTS OF A SELECTION OF STAGES, ALLOWING GUESTS TO UNDERSTAND THE CULTURE BEHIND EVERY FLAVOUR.

OUR WEEKLY CHANGING MENU IS PRICED AT £130 PER PERSON WITH 3 OPTIONAL DRINKS PAIRINGS THAT ARE ADDITIONAL TO OUR CHEF'S TABLE MENU. YOUR EVENING WILL BEGIN AT 7PM WHERE YOU WILL BE GUIDED THROUGH A MULTIPLE-STEP ABAJO BY HUMO EXPERIENCE.



Note: We will always do our best to accommodate any dietary requirements, however, due to the nature of our menu, this may not always be possible. Should you have anything for us to be aware of, please do contact us at least one week prior to your booking. Unfortunately due to the ingredients used, we cannot accommodate vegan or vegetarian requirements.



GET IN TOUCH

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