



3-COURSE SHARING MENU

£54 PER GUEST

STARTERS

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR VG

HOUSE HUMMUS, SLOW-ROASTED SPICED TOMATOES,
CRISPY ONIONS, FLUFFY PITA VG

TABBOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, ROASTED ALMONDS,
RAW TAHINI, BLACK GRAPE MOLASSES VG GF

MAINS

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PUREE, BARBERRIES GF DF

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,
SALAD OF HOUSE PICKLES, VEGETABLES & HERBS, TAHINI DF

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS V GF

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF

VEGETARIAN/VEGAN REPLACEMENTS:

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS V GF

&

GLAZED AUBERGINE & VEGETABLES HOTPOT, HARICOT BEANS,
TAHINI, PUFFED BUCKWHEAT VG GF

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS V

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS V GF

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE



CLASSICS 4-COURSE SHARING MENU
£59 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES VG GF

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR VG

STARTERS

HOUSE HUMMUS, SLOW-ROASTED SPICED TOMATOES, FLUFFY PITA VG

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE V GF

MAINS

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,
BAHARAT & HONEY DRIZZLE GF DF

HOUSE SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA,
SALAD OF HOUSE PICKLES, VEGETABLES & HERBS, TAHINI DF

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PUREE, BARBERRIES GF DF

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS V GF

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF

VEGETARIAN/VEGAN REPLACEMENTS:

TABBOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES,
SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES VG GF
&

GLAZED AUBERGINE & VEGETABLES HOTPOT, HARICOT BEANS,
TAHINI, PUFFED BUCKWHEAT VG GF

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS V

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS V GF

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

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FISH 4-COURSE SHARING MENU

£64 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES VG GF

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR VG

STARTERS

HOUSE HUMMUS, SLOW-ROASTED SPICED TOMATOES, FLUFFY PITA VG

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS, PINE KERNELS V GF

MAINS

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES,
BAHARAT & HONEY DRIZZLE GF DF

GLAZED SALMON, MISO-TAHINI, RAINBOW CHARD, PICKLED SALAD GF DF

SEABASS CHERMOULA BUTTERFLIED ON CHARCOALS, SHOESTRING FRIES, HERBY YOGHURT GF

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS V GF

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF

VEGETARIAN/VEGAN REPLACEMENTS:

TABBOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES,
SWEET POTATO, ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES VG GF
&

GLAZED AUBERGINE & VEGETABLES HOTPOT, HARICOT BEANS,
TAHINI, PUFFED BUCKWHEAT VG GF

DESSERTS

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS V

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL,
RASPBERRIES & SALTED SESAME BITS V GF

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

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BRUNCH CLASSICS SHARING MENU I
£33 PER GUEST

MAZETIM ON ARRIVAL

HOUSE MARINATED NOCELLARA OLIVES VG GF

MIXED BREAD VG

SWEET ROASTED ALMONDS SPREAD VG GF

TAHINI & ROSE HARISSA OIL VG GF

HUMMUS & CRISPY CHICKPEAS VG GF

ZHOUG VG GF

SMOKEY AUBERGINE VG GF

CHOPPED SALAD VG GF

LABNEH & ZA'ATAR V GF

FETA WITH HONEY, SESAME & SUMAC V GF

MAINS

CLASSIC SHAKSHUKA: EGGS COOKED IN A PAN WITH TOMATOES,
PEPPERS & ONIONS, TOUCH OF CHILLI V DF

GREEN SHAKSHUKA: EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS,
PEAS, CARAMELISED ONIONS V

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE KERNELS ON PITA, TAHINI DF

ADD £6 PER GUEST:

GLAZED SALMON, MISO-TAHINI, WILTED RAINBOW CHARD, PICKLED SALAD GF DF
OR

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PURÉE, BARBERRIES GF DF

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE



BRUNCH CLASSICS SHARING MENU II

£39 PER GUEST

MAZETIM ON ARRIVAL

HOUSE MARINATED NOCELLARA OLIVES VG GF
MIXED BREAD VG
SWEET ROASTED ALMONDS SPREAD VG GF
TAHINI & ROSE HARISSA OIL VG GF
HUMMUS & CRISPY CHICKPEAS VG GF
ZHOUG VG GF
SMOKEY AUBERGINE VG GF
CHOPPED SALAD VG GF
LABNEH & ZA'ATAR V GF
FETA WITH HONEY, SESAME & SUMAC V GF

MAINS

CLASSIC SHAKSHUKA: EGGS COOKED IN A PAN WITH TOMATOES,
PEPPERS & ONIONS, TOUCH OF CHILLI V DF

GREEN SHAKSHUKA: EGGS COOKED IN A PAN WITH FETA, SPINACH, LEEKS, PEAS,
CARMELISED ONIONS V

FRIED EGG ON BEEF SHAWARMA WITH DATES & PINE KERNELS
ON PITA, TAHINI DF

SALAD OF ROSARY GOATS CHEESE ROLLED IN PUL BIBER & ROSE PETALS,
ROASTED VIOLINA PUMPKIN, TOASTED SEEDS & ZA'ATAR CRACKERS,
BABY LEAVES V GF

DESSERTS

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL, RASPBERRIES & SALTED
SESAME BITS V GF

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARMELISED PECANS V

ADD £6 PER GUEST:

GLAZED SALMON, MISO-TAHINI, WILTED RAINBOW CHARD, PICKLED SALAD GF DF
OR

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS,
ROASTED SWEET POTATOES PURÉE, BARBERRIES GF DF

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

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