

## EARTH

CRISPY SPICY CHICKPEAS VG GF 3.5

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VG 12

HUMMUS, SLOW-COOKED CHICKPEAS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 9

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION V GF 9

CHARRED CAULIFLOWER, LEMON-INFUSED CREME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF  
SMALL 9 MEDIUM 14 LARGE 19

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF 7

ROASTED MAUVE AUBERGINE, BLACK TAHINI, GRAPE MOLASSES VG GF 8

MIXED MUSHROOMS ROASTED WITH SWEET & SPICY PAPRIKA AND CASHEWS VG GF 8.5

GRILLED HISPI CABBAGE, PUMPKIN SEEDS & CHILLI DUKKAH VG GF 8

WATERMELON, FETA, CARAMELISED KALAMATA TAPENADE, ROASTED PUMPKIN SEEDS, MINT V GF 10

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, TOASTED ALMONDS, RAW TAHINI,  
BLACK GRAPE MOLASSES VG GF SMALL 10 LARGE 14

SALAD OF GOATS CHEESE ROLLED IN PISTACHIOS & ROSE PETALS, ROASTED PLUMS,  
ZA'ATAR & SEEDS CRACKERS, MIXED LEAVES V GF 16

PITA BALAGAN

GRILLED PITA TOPPED WITH TODAY'S MARKET DELIVERY, DAILY PRICE

## LAND

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI, DATE MOLASSES, ROASTED ALMONDS,  
SPRING ONION GF DF 6 PER CUP

ANGUS BEEF KOFTAS, PURÉE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS,  
CRISPY CHICKPEAS GF DF 22.5

HOUSE SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, SALAD OF GARDEN VEGETABLES,  
HOUSE PICKLES & HERBS, TAHINI DF 23.5

LAMB BAHARAT ON THE GRILL, ROASTED SHALLOTS, MINT YOGHURT GF 24.5

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 21

## SEA

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI DF 22

WHOLE SEABASS MARINATED IN CHERMOULA THEN GRILLED ON CHARCOALS, LEMON & HERB CRUST GF DF 23.5

SALMON GLAZED & CHARCOAL ROASTED, MISO-TAHINI, CAVOLO NERO GF DF 25.5

CRISPY SQUID & SHOESTRING VEGETABLES, GOLDEN BEETROOT AIOLI GF DF 20.5

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

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM