

VEGETABLES

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKES MOUSSE, ZA'ATAR VG 12.5

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

HUMMUS, SLOW-ROASTED SPICED TOMATOES, CRISPY ONIONS, PITA VG 9

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

GRILLED COUREGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNALS, LABNEH DRIZZLE V GF 13.5

CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF 7

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

BABY GEM, POMELO & BARBERRIES SALAD VG GF 8

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

SALAD OF ROSARY GOATS CHEESE ROLLED IN PUL BIBER & ROSE PETALS, ROASTED NECTARINES, TOASTED SEEDS & ZA'ATAR CRACKERS, BABY LEAVES V GF 17

TODAY'S BALAGAN - GRILLED PITA TOPPED WITH CHEF'S SELECTION, DAILY PRICE

MEAT, FISH & SEAFOOD

TODAY'S GRILL SPECIAL, DAILY PRICE

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS, ROASTED SWEET POTATO PUREÉ, BARBERRIES GF DF 22

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

LAMB BAHARAT ON THE GRILL, CHARRED HISPI CABBAGE, LENTILS, BARBERRIES & MINT GF DF 26

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES, BAHARAT & HONEY DRIZZLE GF DF 25

SEABASS CHERMOULA BUTTERFLIED THEN CHARCOAL ROASTED, SHOESTRING FRIED, HERBY YOGHURT GF 24.5

SALMON GLAZED AND CHARCOAL ROASTED WITH MISO-TAHINI, CAVOLO NERO, PICKLED SALAD GF DF 25.5

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

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