

## **SNACKS & BITES**

CRISPY SPICY CHICKPEAS VG GF 3.5

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

SLOW-ROASTED SPICED TOMATOES ON GRILLED SOURDOUGH VG DF 8

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

## TO SHARE, OR NOT

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

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

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

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

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

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

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

SALAD OF FRESH FIGS, GRILLED GOATS CHEESE, TOASTED HAZELNUTS, CHICORY & FRISÉE V GF 16

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

CHARCOALED SWEET POTATO, SESAME DRIZZLE, SALMORIGLIO VG GF 7.5

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

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF 7.5

## LARGER PLATES

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

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

GRILLED WHOLE SEABASS MARINATED IN CHERMOULA, 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