

de|amina

TOWNHOUSE

TO BEGIN

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE MOUSSE VG GF 9.5

LEEK, FETA & SUN-DRIED TOMATOES CROQUETTES V 8

KUBANEH, TAHINI & ZHOUG, SMOKEY AUBERGINE, SALSA V 13

MIX & MATCH

BURRATA DAILY SPECIAL V

HUMMUS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 10.5

WATERMELON, FETA, CARAMELISED KALAMATA TAPENADE, TOASTED PUMPKIN SEEDS, MINT V GF 9.5

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF 13.5

ROASTED CAULIFLOWER, LEMON CRÈME FRAICHE, POMEGRANATE MOLASSES V GF 9 / 14 / 19

BEEF & LAMB KOFTAS, PISTACHIO CREAM, BARBERRIES GF 12

LARGER PLATES

GRILLED CHICKEN RAS-EL-HANOUT, ROASTED SWEET POTATO PUREE, SWEET POTATO STRINGS GF DF 22.5

BEEF SHAWARMA, HOUSE PICKLES, DATES, PINE NUTS, TAHINI, PITA DF 24.5

GRILLED LAMB, GREEN SALSA, HERITAGE CARROT PUREE, SHALLOTS, DUKKAH GF DF 26

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF 26

WHOLE CRISPY SEABASS, SWEET & SPICY CHILLI-DATE MOLASSES, POMEGRANATE, HERBS GF DF 25

ZA'ATAR GIANT PRAWNS, CHARRED SPRING ONIONS, CRISPY CAPERS & CAVOLO NERO, PAPRIKA AIOLI DF 25.5

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

GLAZED AUBERGINE & VEGETABLES HOTPOT, HARICOT BEANS, TAHINI, PUFFED BUCKWHEAT VG GF 18.5

ON THE SIDE

CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF 7.5

CHARRED HISPI CABBAGE, PUMPKIN SEEDS & CHILLI DUKKAH VG GF 7.5

GEM LETTUCE, POMELO & BARBERRIES VINAIGRETTE VG GF 7.5

GIANT COUSCOUS WITH ROASTED ARTICHOKE MOUSSE VG GF 7.5

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 SERVER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

DISCRETIONARY SERVICE CHARGE OF 13.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM