

de|amina | E A S T

LUNCH & DINNER SHARING MENU £43 PER GUEST

STARTERS

SMOKEY AUBERGINE, TAHINI & ZHOUG, FLUFFY PITA

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI,
DATE MOLASSES, ROASTED ALMONDS, SPRING ONION

MAINS

ANGUS BEEF KOFTAS HERBED & SPICED, AUBERGINE & BEETROOT YOGHURT,
CHARCOALED ONIONS, CRISPY CHICKPEAS

HAND-PULLED SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA,
SALAD OF CHOPPED TOMATOES, PICKLES & HERBS, TAHINI

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

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

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

DATE & PISTACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

delamina | E A S T

LUNCH & DINNER SHARING MENU £49 PER GUEST

NIBBLES

SMOKEY AUBERGINE, TAHINI & ZHOUG, FLUFFY PITA

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI,
DATE MOLASSES, ROASTED ALMONDS, SPRING ONION

STARTERS

LEBANESE-STYLE SLOW-ROASTED TOMATOES ON GRILLED SOURDOUGH

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

CRISPY SQUID & COURGETTE, GOLDEN BEETROOT AIOLI

MAINS

ANGUS BEEF KOFTAS HERBED & SPICED, AUBERGINE & BEETROOT YOGHURT,
CHARCOALED ONIONS, CRISPY CHICKPEAS

HAND-PULLED SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA,
SALAD OF CHOPPED TOMATOES, PICKLES & HERBS, TAHINI

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

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

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

DATE & PISTACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

delamina | EAST

BRUNCH SHARING MENU

£35 PER GUEST

MAZETIM ON ARRIVAL

MIXED BREAD, HOMEMADE PRESERVE, OLIVE OIL & BUTTER

HOUSE MARINATED NOCELLARA OLIVES

TAHINI & ROSE HARISSA OIL

HUMMUS & CRISPY CHICKPEAS

ZHOUG

SMOKEY AUBERGINE

CHOPPED SALAD

LABNEH & ZA'ATAR

FETA WITH HONEY, SESAME & SUMAC

MAINS

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

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA

HAND-PULLED SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA,
SALAD OF CHOPPED TOMATOES, PICKLES & HERBS, TAHINI

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

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

PITA PARADISE TOPPED WITH MASCARPONE, HONEY, PISTACHIOS,
CASHEWS & SEASONAL FRUIT, THEN BAKED

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS