

de|amina | E A S T

LUNCH & DINNER SHARING MENU £44 PER GUEST

STARTERS

HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS,
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, PURÉE OF CARAMELISED SPICED CARROTS,
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

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LUNCH & DINNER SHARING MENU £53 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS,
FLUFFY PITA

STARTERS

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

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

CRISPY SQUID & COURGETTE, GOLDEN BEETROOT AIOLI

MAINS

ANGUS BEEF KOFTAS, PURÉE OF CARAMELISED SPICED CARROTS,
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

HOUSE MARINATED NOCELLARA OLIVES

MIXED BREAD

SWEET ROASTED ALMONDS SPREAD

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