

# 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

# delamina | E A S T

## 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  
SMOKEY AUBERGINE, TAHINI & ZHOUG, FLUFFY PITA

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