

delamina

TOWNHOUSE

TO BEGIN

WHIPPED CARAMELISED KALAMATA, CARAWAY THINS VG GF 8

CRISPY OYSTER MUSHROOMS, TRUFFLED ARTICHOKE VG GF 9.5

LEEK, FETA & SUNDRIED TOMATOES CROQUETTES V 7.5

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

MIX & MATCH

KOHLRABI CARPACCIO, FETA, PISTACHIOS V GF 9

HUMMUS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 9

COURGETTE TWO-WAYS, CRISPY SHALLOTS, LABNEH, BALSAMIC REDUCTION V GF 12.5

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

GEM LETTUCE, POMELO & BARBERRIES VINAIGRETTE VG 7.5

BURRATA BALAGAN DAILY SPECIAL

ARAK-CURED CHALK STREAM TROUT, QUINOA TABOULEH, FOAMED LABNEH GF 14.5

SEARED TUNA, PICKLED GINGER VINAIGRETTE, AVOCADO PUREE, BLACKBERRIES GF DF 16

VENISON & LAMB KOFTAS, PISTACHIO CREAM, BARBERRIES GF 14

LARGER PLATES

GRILLED CHICKEN RAS-EL-HANOUT, ROASTED SWEET POTATO PUREE, SWEET POTATO STRINGS GF DF 23

BEEF SHAWARMA, HOUSE PICKLES, DATES, PINE NUTS, TAHINI, PITA DF 25

LAMB TAGLIATA, ZHOUG, HUMMUS, GLAZED SHALLOTS, DUKKAH GF DF 27.5

WHOLE CRISPY SEABASS, CHILLI-DATE MOLASSES, POMEGRANATE, HERBS GF DF 25.5

ZA'ATAR-SEARED SEAFOOD, CHARRED SPRING ONIONS, CRISPY LILLIPUT CAPERS DF 27

COD CHERMOULA, GIANT COUSCOUS, ROASTED ARTICHOKE, DILL YOGHURT 28

GLAZED AUBERGINE & VEGETABLES HOTPOT, HARICOT BEANS, TAHINI, PUFFED BUCKWHEAT VG GF 15.5

ON THE SIDE

CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF 7

QUINOA TABOULEH VG GF 5

CHARRED GEM, DUKKAH VG 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 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM