

Mezze Mezze	
Mezze platter (v) Habas hummus; whipped labneh; mixed spiced nuts; baba ganoush; olives and pickles; toasted lavosh bread, homemade pitta bread 9.5	
Habas mixed spiced nuts (vg)	
Persian Gulf olives (vg)	
Deep-fried chickpeas with spiced salt (vg)	
Homemade garlic and herb flatbread (v)	
Beetroot hummus, labneh, hazelnut dukka and dill (v)	
Habas hummus with pitta bread (v)	
Homemade pitta bread (v)	
Levant-style chicken liver pâté, Dijon mustard, pickles	
Filo cigars stuffed with feta cheese, wilted spinach and sunblush tomato (v) Red pepper relish	
Crispy fried cauliflower (v) Roasted red pepper and walnut sauce	
Cod falafels Pickled red cabbage and apple salad, red pepper mayonnaise	
Seafood Seafood	
Tiger prawns	
Roasted red pepper and chilli, chargrilled sourdough (portion of 4)	
Chargrilled monkfish fillet Tomato and tamarind sauce, tahini yoghurt dressing	
Roast sea bream fillet Prawn and saffron rice (can be served without prawns)	
Chargrilled octopus Smoked aubergine and tomato, crispy shallots	
Prawn and crab fritters Lime and coriander yoghurt	

(v) Vegetarian (vg) Vegan We can offer vegan versions of most of our vegetarian dishes, just ask your server

Meat
Chargrilled beef koftas Roasted red pepper and walnut sauce
Chicken schnitzel Chilli and lime butter
Spiced lamb 'jackets' Fried potato skins filled with spiced lamb, mint yoghurt
Lamb skewers White bean hummus
Chicken wings Spicy harissa dressing
Vegetables & grains
Syrian lentils (vg) Yoghurt, zhug
Roasted cauliflower (vg) Shabu-shabu dressing, fried chickpeas, pomegranate
Spiced aubergine (vg) Toasted lavosh bread, tahini yoghurt and chermoula
Chargrilled sweet potato (v) Dill crème fraîche and spring onion
Batata harra (v) Spicy fried potatoes with dill sour cream
Wilted spinach (vg) Toasted peanuts and chilli
Bulgur wheat salad (v) Roasted cauliflower, pomegranate
Persian-style rice (vg) Jasmine and black wild rice, caramelised onion, crispy shallots, chilli 5.5
Middle Eastern raw slaw (vg) Moscatel dressing
Mixed vegetable couscous (v) Roasted peppers, red onion, chickpeas
Seasonal green salad (vg) Za'atar and mustard dressing 4.5

Desserts

Chocolate babka 'French toast', coconut ice cream (v)	. 6.
Vanilla panna cotta, raspberries, roasted peaches and mint (v)	6.5
Medjool date and orange cake, pistachio ice cream (v)	. 6.5
Turkish delight cheesecake	6.5
Lemon meringue tart, fresh raspberries (v).	6.5
Sweets Sweets	
Coconut and walnut baklava (v)	3.5
Frangipane fig tart (v)	
Homemade Turkish delight	. 3.5
Sweets platter Coconut and walnut baklava, frangipane fig tart, Turkish delight	8



Lunch deal

Available for tables of up to six, Monday-Friday 12pm-5pm £15 per person (*include a drink for an extra £2.5)

Choose one from each section (all lunches come with hummus, zhug and sour cream)

One

Homemade Pitta | Homemade garlic and herb flatbread | Gluten-free bread

Two

Chargrilled beef koftas | Chicken wings | Cod falafels | Crispy fried cauliflower

Three

Persian-style rice | Batata harra | Mixed vegetable couscous | Middle Eastern raw slaw

Drink*

Beirut beer | Glass of house white / red / rosé (125ml) | Soft drink