

## Mezze

<b>Mezze platter (v)</b> <i>Habas hummus; whipped labneh; mixed spiced nuts; baba ganoush; olives and pickles; roasted peppers and sweet onions; toasted lavosh bread, 2x homemade pitta bread</i>	<b>10.5</b>
Habas mixed spiced nuts (vg)	4
Persian Gulf olives (vg)	4.5
Homemade garlic and herb flatbread (v)	3.5
Beetroot hummus, labneh, hazelnut dukka and dill (v)	5.5
Habas hummus with pitta bread (vg)	4
Homemade pitta bread (vg)	1.5
<b>Spiced lamb 'jackets'</b> <i>Fried potato skins filled with spiced lamb, mint yoghurt</i>	<b>9</b>
<b>Filo cigars stuffed with feta cheese, wilted spinach and sunblush tomato (v)</b> <i>Red pepper relish</i>	<b>9</b>
<b>Crispy fried cauliflower (v)</b> <i>Roasted red pepper and walnut sauce</i>	<b>6.5</b>
<b>Cod falafels</b> <i>Pickled red cabbage and apple salad, red pepper mayonnaise</i>	<b>6</b>

## Seafood

<b>Tiger prawns</b> <i>Roasted red pepper and chilli, chargrilled sourdough (portion of 4)</i>	<b>10</b>
<i>(portion of 6)</i>	<b>14</b>
<b>Chargrilled monkfish</b> <i>Tomato and tamarind sauce, tahini yoghurt</i>	<b>13.5</b>
<b>Roast sea bream fillet</b> <i>Prawn spiced rice (can be served without prawns)</i>	<b>12.5</b>
<b>Chargrilled octopus</b> <i>Smoked aubergine and tomato, crispy shallots</i>	<b>13</b>
<b>Prawn and crab fritters</b> <i>Lime and coriander yoghurt</i>	<b>7</b>

## Meat

<b>Chargrilled beef koftas</b> <i>Roasted red pepper and walnut sauce</i>	<b>8</b>
<b>Chicken schnitzel</b> <i>Harissa butter, charred lime</i>	<b>11</b>
<b>Chargrilled lamb skewers</b> <i>Lamb fillet with white bean hummus, pomegranate</i>	<b>12</b>
<b>Chicken wings</b> <i>Chilli and lime dressing, fresh dill</i>	<b>8</b>

## Vegetables & grains

<b>Syrian lentils (vg)</b> <i>Dal-style Puy lentils, yoghurt, zhug</i>	<b>5</b>
<b>Roasted cauliflower (vg)</b> <i>Shabu-shabu dressing, fried chickpeas, pomegranate</i>	<b>7</b>
<b>Spiced aubergine (vg)</b> <i>Toasted lavosh bread, tahini yoghurt, chermoula</i>	<b>7</b>
<b>Chargrilled sweet potato (v)</b> <i>Dill crème fraîche and spring onion</i>	<b>5</b>
<b>Batata harra (v)</b> <i>Spicy fried potatoes with dill sour cream</i>	<b>6</b>
<b>Bulgur wheat (v)</b> <i>Roasted cauliflower, pomegranate</i>	<b>5.5</b>
<b>Persian-style rice (vg)</b> <i>Jasmine and black wild rice, caramelised onion, crispy shallots, chilli</i>	<b>5.5</b>
<b>Middle Eastern raw slaw (vg)</b> <i>Pomegranate molasses dressing</i>	<b>5.5</b>
<b>Roasted vegetable couscous (v)</b> <i>Mixed peppers, red onion, chickpeas</i>	<b>5.5</b>

## Desserts

<b>Chocolate babka 'French toast', coconut ice cream (v)</b>	<b>6.5</b>
<b>Vanilla panna cotta, raspberries, roasted peaches and mint (v)</b>	<b>6.5</b>
<b>Medjool date and orange cake, pistachio ice cream (v)</b>	<b>6.5</b>
<b>Turkish delight cheesecake</b>	<b>6.5</b>
<b>Lemon meringue tart, fresh raspberries (v)</b>	<b>6.5</b>

## Sweets

<b>Coconut and walnut baklava (v)</b>	<b>3.5</b>
<b>Frangipane fig tart (v)</b>	<b>4</b>
<b>Homemade Turkish delight</b>	<b>3.5</b>
<b>Sweets platter</b> <i>Coconut and walnut baklava, frangipane fig tart, Turkish delight</i>	<b>8</b>



## Lunch deal

Available for tables of up to six, Monday-Friday 12pm-5pm  
**£15 per person (includes drink\*)**

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

### One

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

### Two

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

### Three

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

### \*Drink

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

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

Due to processes within our kitchen environment, all dishes may contain traces of nuts and/or gluten. Please inform your server if you have any food allergy, intolerance or sensitivity so they can provide further information on ingredients and preparation procedures. Please note, we use the same fryers to cook multiple dishes, please ask if you have any questions about cross-contamination. All prices are inclusive of VAT. An optional 10% service charge is added to your final bill. All tips are fully and fairly distributed amongst our team.