

## BREAD <sup>(G)</sup>

Pita 1.5, Challah 1.5, Laffa 2.5

## MEZZE

Marinated olives, house pickles 5.5

Green falafel, tahini, amba, coriander <sup>(G)</sup> 6.5

Salmon tartare, avocado, sumac-pickled onion, pita chips <sup>(G)</sup> 9.5

Labneh, rainbow radish salad, tomato salsa <sup>(D)</sup> 7.5

Courgette tzatziki, smoked almonds <sup>(N)(D)</sup> 6.5

Moroccan-spiced carrot salad, harissa creme fraiche, pine nuts <sup>(D)</sup> 7

Baba ganoush, pomegranate, house pickles 7.9

Iraqi hummus, aubergine, hard-boiled egg & s'chug <sup>(G)</sup> 9.5

## SIDES

Fried potatoes with whipped feta <sup>(D)(G)</sup> 6.5

Cauliflower shawarma with pine nuts <sup>(D)</sup> 7.5

Chopped salad with toasted almonds & feta <sup>(D) (N)</sup> 7

(G) - Gluten (D) - Dairy (N) - Nuts

Please inform a member of the team if anyone in your party has a food allergy.

We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.

## ROTISSERIE & GRILL

Carlito's vegetable skewer <sup>(G)</sup>

Courgette, cauliflower, red onion

Grilled kofte kebab

Pickled celery, pine nuts, tehina sauce

Lamb shawarma <sup>(G)(D)</sup>

Fermented turnip, confit garlic labneh, zhoug

Roasted aubergine bayildi <sup>(G)(D)</sup>

Fried caper, ricotta cheese, chilli breadcrumb

Blackened miso harissa salmon

Red chili and caper aioli, crispy skin

Rotisserie chicken

Dukkah, toum (garlic sauce), mixed pickles

PITA

PLATE

*(Only available 12-3pm)*

10

17.5

11

18

13.5

24.5

14.5

21.5

HALF

WHOLE

19.5

34.5

## DESSERTS

Summer malabi <sup>(D)(N)</sup> 6.5

Hibiscus syrup, grilled grapes, pistachio & rose

Chocolate hazelnut delice <sup>(G)(D)(N)</sup> 7.5

Toasted seeds, whipped orange cream

'Happy Endings' mango & passionfruit sorbet 7.5

Our menus are printed on paper made from disposable paper coffee cups destined for landfill.

