

MEZZE

Marinated olives 4.5

House bread (D) 3.5

Confit tomato labneh, basil & tahini crumble (D)(G) 7

Roasted aubergine, black tehina, chilli oil & garlic crisp 8

Mesabaha (chickpeas), amba sauce, & tehina 7.5

Braised green beans (bamya) & samphire 7.5

Beetroot salatim, red cabbage & chervil (D) 7

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

Cured sardines, lemon yoghurt & pickled red onion (D) 7.5

Moroccan-spiced carrot salatim, harissa creme fraiche & pine nuts (D) 7

Mussels escabeche 7.5

Butternut tershi, nigella & walnut (N) 7

SIDES

Fried potatoes, whipped feta (D)(G) 5.5

Jerusalem chopped salad 6

Cauliflower shawarma (D) 7.5

Mejadra (D) 5

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

ROTISSERIE & GRILL

Cauliflower Shawarma (D)

Zhug, pomegranate, tehina

Balkan Kofte Kebab (D)

Shakshuka sauce, garlic yoghurt

Harissa Chicken Thigh

Amba creme fraiche, pickled cabbage

Lamb Shawarma

Harissa, sumac onion, pickled cucumber

Grilled Fish Kebab

Mashwiya labneh, pickled fennel

PITA RICE BOWL PLATE

10 14.5 17.5

11 15.5 19.5

11.5 16.5 19.5

12.5 17.5 21.5

16.5 20

HALF WHOLE

Rotisserie Chicken

Dukkah, tehina, herb salad

16 29.5

DESSERTS

Coconut malabi (N), 5.5

Strawberry puree, sumac, coconut flakes

Turkish coffee ice cream (D)(G), 5.5

Chocolate sauce, tahini crumb

Halva Brownie (D), 5.5

Vanilla cream, candied orange

