

# shawarma bar

— ROTISSERIE —

## Lunch Set Menu

To be shared amongst the table  
(£32 per head)

### MEZZE

(served with pita and challah bread)

Grilled aubergine salad, confit tomatoes, shallots, capers, tahini

Kimchi TLV, smoked almond tahini, mixed sesame

Wild spinach borani, garlic crisps, chilli oil <sup>(D)</sup>

Whipped feta, marinated semi-dry tomatoes, kalamata olives, rose,  
salted cashews <sup>(D,N)</sup>

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### ROTISSERIE & GRILL

Baharat-glazed rotisserie chicken,  
grilled red onion, herb salad, pickled chillis

Lamb shawarma,  
rose harissa, yoghurt, green chilli, pickled onions, grilled laffa <sup>(G) (D) (N)</sup>

Lamb kofte kebab,  
sumac onion salad, mixed pickles, yoghurt, zhug, grilled laffa <sup>(G) (D) (N)</sup>

- *Vegetarian Option* -

Flame-grilled cauliflower,  
date & onion jam, pomegranate, pine nuts, chilli flakes, tahini



# shawarma bar

## — ROTISSERIE —

Dinner Set Menu  
To be shared amongst the table  
(£43 per head)

### MEZZE

(served with pita)

Grilled aubergine salad, confit tomatoes, shallots, capers, tahini

Kimchi TLV, smoked almond tahini, mixed sesame

Wild spinach borani, garlic crisps, chilli oil (D)

Whipped feta, marinated semi-dry tomatoes, kalamata olives, rose, salted cashews (D,N)

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## ROTISSERIE & GRILL

Baharat-glazed rotisserie chicken, grilled red onion, herb salad, pickled chilli

Lamb shawarma, rose harissa, yoghurt, green chilli, pickled onions, grilled laffa (G)(D)(N)

Lamb kofte kebab, sumac onion salad, mixed pickles, yoghurt, zhug, grilled laffa (G)(D)(N)

- Vegetarian Option -

Flame-grilled cauliflower, date & onion jam, pomegranate, pine nuts, chilli flakes, tahini

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## SIDES

Spicy Koffman fries, "Bisli" spice mix

Fattoush, heritage tomatoes, Lebanese cucumbers, radish,  
red onion, kohlrabi, labneh, pita chips (G)(D)

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## DESSERT

Summer malabi, hibiscus syrup, grilled grapes, pistachio & rose (D)(N)

Mango Sorbet (N)

