

shawarma bar

— ROTISSERIE —

Lunch Set Menu

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

MEZZE

(served with pita and challah bread)

Baba ganoush, pickled roasted peppers, pine nuts, sumac

Walnut & chive labneh, heritage beets, parsley ^(D)

Moroccan-spiced carrot salad, harissa creme fraiche & pine nuts ^(D)

Courgette tzatziki, smoked almonds ^{(N)(D)}

ROTISSERIE & GRILL

(served with pickles, sauces, herb salad & pita)

Rotisserie chicken, dukkah, toum, mixed pickles

Lamb shawarma, fermented turnip, labneh, zhoug ^{(G)(D)}

Grilled kofte kebab, pickled celery, pine nuts, tehina ^(G)

-Vegetarian Option-

Carlito's vegetable skewer ^(G)



shawarma bar

— ROTISSERIE —

Dinner Set Menu

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

MEZZE

(served with pita and challah bread)

Baba ganoush, pickled roasted peppers, pine nuts, sumac

Courgette tzatziki, smoked almonds (N)(D)

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

Walnut & chive labneh, heritage beets, parsley (D)

ROTISSERIE & GRILL

(served with pickles, sauces, herb salad & pita)

Rotisserie chicken, dukkah, toum, mixed pickles

Lamb shawarma, fermented turnip, labneh, zhoug (G)(D)

Grilled kofte kebab, pickled celery, pine nuts, tehina (G)

-Vegetarian Option-

Carlito's vegetable skewer (G)

SIDES

Chopped salad, toasted almonds

Cauliflower shawarma (D)

DESSERTS

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

Turkish coffee ice cream, tahini crumble, dark chocolate (D)(G)

