



# CARMEL

## APERITIF

- V n T House-made vermouth & tonic 11  
Noomi Negroni, sage-infused gin, bitter, vermouth rosso 12  
Tinc Set Pet Nat, Ramon Jane, *Xarel-lo, Parellada*, Alt Penedes, 2023, SP 9.5  
Blanc, Le Grappin, *Aligoté*, Burgundy, 2022, FR 7.5  
Bandol Rose, Château Sainte Anne, *Mourvedre +*, Provence, 2020, FR 14

## LUNCH

- Marinated olives, confit garlic, oregano, citrus, red chilli 6  
Crudités, Lebanese cucumber, heritage carrots, kohlrabi, fennel, breakfast radish, sumac 9.5  
Butterbean hummus, butterbean 'mesabacha', zhug 8.5  
Grilled Padron peppers, sheep's manouri, smashed oregano (D) 8.5  
Blackened aubergine, tahini, sumac-pickled onion, pomegranate 8
- Anchovy tomato flatbread, grated tomato salsa, Cantabrian anchovies  
Burrata flatbread, matbucha, chilli honey, basil (G)(D) 15.5  
Braised chickpeas, wild spinach, xigalo cheese, mint, tomato, chilli (D) 13  
Grilled hispi cabbage, labneh, ras el hanout oil, macadamia dukkah (N)(D) 15.5
- Shakshuka, grilled pepper & tomato-braised eggs, avocado, labneh (G)(D) 16.5  
Levantine beef & eggs, braised beef ragu, tahini, harissa, zhug (G)(D)(N) 15.5  
Confit duck shawarma, sour cherry glaze, root vegetable slaw, Yemeni lahoh (G)(D) 27.5  
Za'atar chicken schnitzel, rocket, watercress, sficha chilli, cucumber, lemon (G)(D) 21.5  
Lamb & octopus shish, smoked aubergine cream, scorched vegetables, gremolata 28.5  
Whole-grilled sea bream, Calabrian chilli honey, saffron aioli, lemon 33
- Grilled challah bread, green chilli labneh (G)(D) 4.5  
Za'atar flatbread, tahini, fermented chilli (G) 7  
Crispy potatoes, pickled Turkish chilli aioli, fermented chilli, mixed herbs 9  
Merinda tomato salad, niçoise olives, smoked almonds, red onion (N) 12  
Chicory & walnut salad, rocket, feta, pomegranate (N)(D) 12.5

Flatbread and pastry flour are supplied by Wildfarmed, who prioritise soil health and biodiversity when sourcing their flour from across the UK and France. Our seasonal fruit and vegetables come from Smith & Brock who carefully source from the best markets and farmers in Europe and Great Britain. Sustainable fish and seafood is delivered daily by James Knight with more than 100 years of experience in the industry and a focus on sustainability. Our beef and lamb is selected from family run and environmentally friendly farms by H.G. Walter.

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