

YOPO

ZAYTOUN

Made to share. Made to connect.

EVENTS MENU

SHARING | £90 PER PERSON

MEZZE

To share

Flatbread & olive oil bread (g)

Tzatziki, mint, candied walnuts (d, n)

Hummus, sun-dried tomato, sumac (se) (vg)

STARTERS

To share

Yellowtail, burnt lemon gel, preserved lemon, green chillies (f)

Burrata, heritage tomato consommé, chermoula (d) (v)

Beetroot carpaccio, vegan ricotta, candied walnuts (n) (vg)

MAINS

*Choose two
options to share*

Poussin chicken, toum, house-made pickles, chicken jus (su)

Grilled butterfly seabass, ladolemono sauce, parsley, sea herbs (f)

Cauliflower, red pepper sauce, tahini, garden herbs (se, n) (vg)

Miso glazed aubergine, emulsified soya & lemon dressing, sesame seeds
(so, se) (vg)

SIDES

To share

Baby carrots, cumin, Greek honey, feta mousse (d)

Crispy batata harra potatoes (g)

DESSERTS

To share

Dark chocolate mousse, coffee crumble, olive oil (g, e)

Traditional pistachio and walnut baklava, clotted cream (n, d, g)

Upon request: Seasonal fruits (vg)

Vegetarian (v) / Vegan (vg) / Gluten (g) / Dairy (d) / Nuts (n) / Sulphites (su) / Sesame Seeds (se) / Soya (so) / Eggs (e) / Shellfish (sh) / Fish (f)

If you have any allergies or food intolerance, please advise a member of staff.

All prices include VAT. A discretionary 15% service charge will be added to your bill