

CAFÉ
LUCA
 Mediterranean Kitchen

Olives / Nuts - 3.5

Small Plates

Rip & Dip - soft potato flat bread & 5 Mediterranean dips	12.5
Falafel - amba & tahini	6
Harrisa Roasted Cabbage - hazelnuts & dill yogurt	7.5
Arayes - lamb & beef grilled pita, tahini harissa dip	7.5
Halloumi - chickpea, sultanas & spinach	11
Salmon Carpaccio - lemon gel, parsely sauce, shallots, crispy capers	14

Large Plates

Shakshuka - eggs, tahini, flat bread /+ lamb merguez sausage	13/16
Grilled Aubergine - pickled cucumber, cashew labneh, pomegranate & pistachio	17
Chicken Shawarma - spiced chicken, fresh slaw, humous	17
Lamb & Beef Koftas - sweet apple & onion vinaigrette, clementine, frisse salad	18
Gambas y Ajillo - chilli & garlic king prawns, roasted peppers	24

**From the Bertha Charcoal Oven
 (heart of the Kitchen)**

Steak Tagliata (300g) - salmoriglio sauce, rocket, parmesan	26
Whole Grilled Seabream - smoked tomatoes, capers, olives	26
Ezme Lamb Cutlets - labneh, crispy chickpeas, vine tomatoes	29
Rib of Beef (600g) - chimichurri and burnt herbs	52

Salads

Squash & Feta - orange segments, mixed grains & seeds	12
Maple Glazed Carrots & Beetroot - pecans, blackberries, pomegranate	12
Sweet Potato & Kale - lemon tahini, pickled carrot, red onion	13
Burrata - caramelised fig, crispy Parma ham, rocket	14.5

Sides

Chunky Chips - zhug	5.5
Truffle & Parmesan Chips	7.5
Spiced Cauliflower - amba tahini, pickled red onions	6.5
Roasted Broccoli - broccoli veloute, chilli & smoked almonds, compressed cucumber	7

Please make your waiter aware of any allergies.