

CAFÉ  
**LUCA**  
 Mediterranean Kitchen

Olives / Nuts - 3.5

**Small Plates**

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

**Large Plates**

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

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

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

**Salads**

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

**Sides**

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

Please make your waiter aware of any allergies.