



# CARMEL

## BAKERY AND BREADS

- Tiramisu french toast, mascarpone crème fraiche, coffee, Marsala (G)(D)(N) 11.5
- Za'atar flatbread, tahini, fermented chilli (G) 7
- Grilled challah bread, green chilli labneh (G)(D) 4.5

## MEZZE

- Marinated olives, confit garlic, oregano, citrus, red chilli 6
- Crudit , Lebanese cucumber, heritage carrots, kohlrabi, fennel, breakfast radish, sumac 7
- Butterbean hummus, butterbean 'mesabacha', zhug 8.5
- Marinated romano peppers, sheep's manouri, smashed oregano (D) 8.5
- Blackened aubergine, tahini, sumac-pickled onion, pomegranate 8
- Stracciatella, tomato and olive tapenades, zhug, Early Harvest olive oil (D) 11.5
- Gravadlax, soured cream, semi-soft egg, brined cucumber, shallot, dill (D) 16.5
- Lebanese beef tartare, cracked wheat, pickled cucumber, amba (N)(G) 13

## SOURDOUGH FLATBREAD (9-inch)

- Labneh salad, rocket & mixed herbs, pomegranate, za'atar, sumac (G)(D) 12
- Artichoke skordalia, semi-dried peppers, confit tomato, rocket (G)(N) 12.5
- Lamb Tepsi, pomegranate molasses, pickled onion, sumac yoghurt (G)(D) 14
- Burrata, matbucha, chilli honey, basil (G)(D) 15.5
- Asparagus & crab, chilli, preserved lemon, cr me fraiche (G)(D) 15

## PLATES

- Merinda tomato salad, ni oise olives, smoked almonds, red onion (N) 12
- Grilled hispi cabbage, labneh, ras el hanout oil, macadamia dukkah (N)(D) 13
- Chicory & walnut salad, rocket, feta, pomegranate (N)(D) 12.5
- Braised chickpeas, wild spinach, xigalo cheese, mint, tomato, chilli (D) 11.5
- Crispy potatoes, pickled Turkish chilli aioli, fermented chilli, mixed herbs 9
- 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) 26
- Za'atar chicken schnitzel, rocket, watercress, shifka 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

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



# CARMEL

## BRUNCH

### TASTING MENU

For 2 or more people

25 per person

**Za'atar flatbread**, tahini, fermented chilli (G)

**Marinated olives**, confit garlic, oregano, citrus, red chilli

**Marinated romano peppers**, sheep's manouri, smashed oregano (D)

**Blackened aubergine**, tahini, sumac-pickled onion, pomegranate

**Gravadlax**, soured cream, semi-soft egg, brined cucumber, shallot, dill (D)

**Crudités**, Lebanese cucumber, heritage carrots, kohlrabi, fennel, breakfast radish, sumac

**Burekitas**, feta & spinach pastry (G)