

delamina | E A S T

SNACKS & DIPS

CRISPY SPICY CHICKPEAS VG GF 3.5

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VG 12

HUMMUS, SLOW-COOKED CHICKPEAS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 10.5

MIX & MATCH

PITA BALAGAN - GRILLED PITA TOPPED WITH CHEF'S SELECTION, DAILY PRICE

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION V GF 9

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI, DATE MOLASSES, ROASTED ALMONDS, SPRING ONION GF DF 6 PER CUP

MIXED MUSHROOMS ROASTED WITH SWEET & SPICY PAPRIKA AND CASHEWS VG GF 8.5

CHARRED CAULIFLOWER, LEMON-INFUSED CREME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF 9/14/19

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, TOASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES VG GF 14

SALAD OF ROSARY GOATS CHEESE ROLLED IN LIME & ORANGE ZEST, THYME-ROASTED PEAR, BLOOD ORANGE, MIXED LEAVES V GF 16.5

MAINS

GRILLED GRASS-FED SIRLOIN, HERB & SUMAC SAUCE, CRISPY SHOESTRING COURGETTES GF 26.5

ANGUS BEEF KOFTAS, PURÉE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS, CRISPY CHICKPEAS GF DF 22.5

HOUSE SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, SALAD OF GARDEN VEGETABLES, HOUSE PICKLES & HERBS, TAHINI DF 23.5

LAMB BAHARAT ON THE GRILL, ROASTED SHALLOTS, MINT YOGHURT GF 24.5

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 21

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI DF 22

GRILLED WHOLE SEABASS MARINATED IN CHERMOULA, LEMON & HERB CRUST GF DF 23.5

SALMON GLAZED & CHARCOAL ROASTED, MISO-TAHINI, CAVOLO NERO GF DF 25.5

ON THE SIDE

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF 7.5

GRILLED HISPI CABBAGE, PUMPKIN SEEDS & CHILLI DUKKAH VG GF 8

CHARCOALED SWEET POTATO, SESAME DRIZZLE, SALMORIGLIO VG GF 7.5

ROASTED MAUVE AUBERGINE, BLACK TAHINI, GRAPE MOLASSES VG GF 8

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM

WE DO NOT ACCEPT CASH PAYMENT

WWW.DELAMINAEAST.CO.UK

@DELAMINAKITCHEN

	GLASS	CARAFE	BOTTLE
SPARKLING			
Fontessa Prosecco Spumante Brut, Veneto, Italy (VG) Delicate, Peach, Moreish	8.50		37.50
Amaluna Organic Sparkling Rose, Do Valle Casablanca, Chile (O/VG/S) Crisp, Earthy, Fruity	9.50		49.00
Chateaux de Piote Perles de Piote Blanc, AOP Cremant de Bordeaux, France (VG/O/CS) Baked Apple, Rich, Fine Bubbles			59.00
Grande Reserve Brut, Jean de Villare, Champagne, France (VG) Toast, Brioche, Apple, Citrus			78.00
ROSE & ORANGE			
Calusari, Pinot Rose, Recas, Romania (VG/LB) Crisp, Fresh, Summer Fruits	7.00	20.50	34.00
Pasion de Bobal Rosado, Utiel Requena, Spain (VG/O/S/MB) Dry, Red Berries, Crisp	8.75	25.50	39.50
Domaine de la Vieille Tour, Cotes de Provence, France (VG/MB) Pale, Light, Stone Fruit			50.00
Dye Bleeding Skin Contact Grenache Gris, Paarl, South Africa (V/O/MB) Easy Drinking, Strawberry, Fresh	9.75	28.50	50.00
WHITE			
Borgia Macabeo, Campo de Borja, Spain (S/LB) Zingy, Citrus, Pear	7.00	20.25	30.00
Palazzo del Mare, Catarratto, IGT, Italy (VG/LB) Crisp, Citrus, Passion Fruit, Almond			32.50
Diez Siglos Verdejo, Do Rueda, Spain (VG/CS/LB) Fresh, Zesty, Green Herbs			35.50
Vila Nova, Vinho Verde, Portugal (VG/LB) Citrus, Floral, Light Spritz	8.00	23.25	36.50
Montecalvo Falanghina Benevento, Campania, Italy (MB) Tropical, Silky, Honeysuckle	8.50	24.75	38.00
Cave de L'ormarine Carte Noire, AOP Picpoul de Pinet, France (V/S/MB) Apple, Citrus, Zesty Acidity, Saline Finish	9.00	26.25	41.00
Te Merio Sauvignon Blanc, New Zealand (MB) Zingy, Lime, Textured			43.00
Tabali Pedregoso Gran Reserva Viognier, Do Valle de Limari, Chile (VG/FB) Mineral, Peach, Dried Apricot, Orange Peel, Floral			45.50
Binyamina Moshava Chardonnay, Galilee, Israel (VG/MB) Floral, Citrus, Exotic Fruit	10.00	29.25	48.00
Santa Seraffa Gavi di Gavi, Piemonte, Italy (VG/CS/MB) Crisp, Stone Fruit, Aromatic			54.00
Domaine Pierre Marchand, Pouilly Fume, Loire, France (VG/CS/MB) Minerals, Smoke, Green Apple, Citrus			65.00
RED			
Monte Oton Garnacha, Campo de Borja, Spain (V/CS/MB) Plums, Juicy, Appealing	7.50	21.75	32.00
Vieille Monnaie Pinot Noir, Languedoc, France (LB) Light, Savoury, Cherry			36.00
Felline I Monili Primitivo, Tarantino IGP, Italy (VG/CS/FB) Red Fruits, Minerality, Spice, Soft Tannins			39.00
Barkan Classic Argaman, Judean Hills, Israel (VG/MB) Plums, Blueberries, Med Herbs	8.75	25.50	41.00
Man Meets Mountain, Malbec, Mendoza, Argentina (VG/FB) Plum, Blueberries, Earthy	9.50	27.75	44.50
Coteaux du Liban, Bekaa Valley, Lebanon (FB) Silky, Blackcurrant, Raspberry			45.50
Ugghiano Chianti Classico Riserva, Tuscany, Italy (VG/MB) Rich, Cherry, Spice	10.00	29.25	48.50
Ripa Dorii Crianza Tempranillo, Do Ribero del Duero, Spain (VG/FB) Rich, Bramble Fruit, Vanilla			52.50
The Black Craft Shiraz, Barossa Valley, Australia (VG) Blackberry, Pepper, Oak	10.50	30.75	54.00
Chateau Treytins Merlot, Montagne St-Emilion, Bordeaux, France (VG) Red Fruits, Earthy, Smoke, Vanilla, Delicate Tannins			65.00