

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

WATERMELON, FETA, CARAMELISED KALAMATA TAPENADE, MINT, ROASTED PUMPKIN SEEDS V GF 9.5

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, FRESH STRAWBERRIES, CARAMELISED WALNUTS, 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

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

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

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

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

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