

YOPO

ZAYTOUN

Made to share. Made to connect.

LUNCH SET SHARING MENU

2 COURSES **£29 PER PERSON** | 3 COURSES **£35 PER PERSON**

STARTER

Mixed platter

Silky hummus, smoky baba ghanoush, cool tzatsiki, warm grilled flatbread

MAINS

Slow roasted aubergine, miso, sesame, pomegranate served with a bitter leaf salad

or

Flame grilled poussin, toum, house pickled, jus served with a bitter leaf salad

DESSERT

Chocolate mousse, coffee hazelnut crumble

If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill

Wine by the Glass

CHAMPAGNE	NV Veuve Clicquot Brut Yellow Label <i>Champagne, France NV</i>	24
	NV Veuve Clicquot Brut Rosé <i>Champagne, France NV</i>	32
	French Bloom Le Rosé (<i>non-alcoholic</i>)	17
WHITE	Grower Series x Gassac – Occitane White <i>Languedoc, France 2023</i>	10
	Fondo Antico – Zibbibo <i>Sicily, Italy 2022</i>	12
	Von Winning – Win Win Riesling <i>Pfalz, Germany 2023</i>	14
	Kikelet – Dry Furmint Tokaji <i>Tokaji, Hungary 2020</i>	18
	Charly Nicolle – Chablis Vieilles Vignes <i>Burgundy, France 2022</i>	22
ROSÉ	Château Minuty – S Rosé <i>Provence, France 2024</i>	16.5
RED	Tracce Bio – Montepulciano d'Abruzzo <i>Tuscany, Italy 2022</i>	10
	Moulin de Gassac – Grenache <i>Languedoc-Roussillon, France 2024</i>	12
	Carlos Mazo – Costumbres Tinto <i>Rioja Oriental, Spain 2022</i>	17
	Jurij Fiore & Figli – Chianti Classico “Sonocosi” <i>Tuscany, Italy 2024</i>	21
	Sept – Cuvée de Soleil (Tempranillo/Cabernet Sauvignon) <i>Batroun Mountains, Lebanon 2022</i>	25

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