

YOPO

ZAYTOUN

Made to share. Made to connect.

SMALL	Warm grilled flatbread	7
	Olives	7
	House pickles <i>vg</i>	4
	Burrata, heritage tomatoes consommé, chermoula <i>ve</i>	15
	Silky hoummous, sundried tomatoes, olive, sumac <i>vg</i>	9
	Smoky baba ghanoush, sesame seeds, parsley <i>vg</i>	9
	Cool tzatziki, mint oil, walnuts <i>ve</i>	9
	Creamy taramasalata, dill oil, salmon roe	9
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	Mixed platter	29
	Silky hoummous, smoky baba ghanoush, cool tzatsiki & warm grilled flatbread	
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RAW	Yellowtail tuna crudo, burnt lemon gel, green chillies	18
	Hand-cut scallop carpaccio, grapefruit, olive oil, sea fennel	22
	Prawn tartare, cucumber, apple	22
LARGE	Charred cauliflower, red pepper, tahini, garden herbs <i>vg</i>	19
	Slow-roasted aubergine, sesame, pomegranate <i>vg</i>	25
	Native Cornish lobster orzo, tomatoes, chilli	43
	Seabass, tomato emulsion, caviar	35
	Braised beef short rib, saffron couscous, parsley, shallot salad	29
	Flame-grilled poussin, toum, house pickles	28
	County Wexfort rib-eye steak, Roscoff onion, red wine jus, harissa butter	50
SIDES	Crispy batata harra potatoes <i>vg</i>	9
	Charred hispi cabbage, pistachio butter <i>vg</i>	9
	Baby carrots, cumin, Greek honey, feta mousse <i>ve</i>	9
	Tenderstem broccoli, lemon ricotta, preserved lemon, sesame <i>ve</i>	9
SWEET	Pistachio mille-feuille	14
	Chamomile chocolate fondant, Manahi olive oil ice cream	14
	A selection of cheese from Fromagerie Beillevaire	18

Vegetarian (*ve*) / Vegan (*vg*). 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

COCKTAILS

Levantine Negroni	21
Animal Spirits Gin, Pomegranate , Grilled Chard, Campari, Martini Rubino Vermouth, Coconut Milk, Absinthe Rinse	
Harissa Picante	22
Ojo De Dios Mezcal, Blood Orange, Harissa, Yerba Mate , Tosolini Dolce Vita Aperitivo, Fair Chipotle	
Flores Sana	23
White Truffle Washed Grey Goose Vodka, Passion Fruit , Lion's Mane Mushroom, Lime	
Blue Lotus	25
Belvedere Vodka, Blue Lotus , Akashi Thai Yuzushu, Briottet Blue Curacao, Rose Petal, Veuve Cliquot Champagne	
Sacred Bean	22
Vapoura Chapter One Rum, Amaretto Tosolini, Salted Ube Syrup, Satai Sweet Potato Sochu, Mozart White Chocolate , Tonka Bean, Cream	
Mangosteen	23
Mangosteen Infused Patron Silver, Hibiscus Chipotle Agave, Jalapeno Vin- egar, Grapefruit Soda	
Orinoco	21
Bombay Sapphire Gin, Orange Blossom, Moringa Honey, Briottet Man- darine, Three Cents Fig Leaf Soda	
Silk Road	22
Grey Goose Vodka, Coconut Cherry Yogurt, Cardamom , Rose Blossom Water, Briottet Raspberry	
Curry Leaf Daiquiri	20
Bacardi Carta Blanca, Yaguare Cachaca, Briottet Mango, Curry Leaf, Tulsi Tincture, Vetiver, Lime	
The Apache Gimlet	21
Bombay Sapphire Gin, Tio Pepe Fino Sherry, Briottet Coconut, Palo Santo, Red Sage Cordial, Guava	
Patchouli Margarita	23
Patron Silver Tequila, El Gobernador Pisco, Lychee, Patchouli cordial, St Germain Elderflower	

The Zaytoun Martini	21
Extra Virgin olive oil -washed Bombay Gin, Fortified bergamot, Preserved lemon brine, and a bespoke Vermouth blend	

NON ALCOHOLIC

Fig Leaf Collins	14
Fig Leaf Honey, Lemon, Three Cents Fig Leaf Soda	
Sumac Margarita	14
Three Spirits Livener, Sumac , Rose, Lime, Chili	