



FRESH BAKED BREAD *gluten free served with olive oil za'atar, and spicy whipped feta* £4.5
BABA-GANOUSH *aubergine, cumin, fig compote, caramelised nuts and mixed herbs* £6
CANNELLINI BEANS DIP *with spicy tomatoes and micro parsley* £5.5
BEETROOT LABNEH *pomegranate molasses and za'atar* £6.5
PEPPERS *with soft goat's cheese, roasted peppers, garlic, micro coriander and spicy tahini* £7
FALAFEL *chickpeas herbs, spices, spicy tomato salsa and amba* £6.5
OCTOPUS CROQUETTES *with a spicy dip* £8.5

JAFFA CAULIFLOWER *tahini and gremolata* £9
SMOKED AUBERGINE *tahini and almonds* £7.5
SEASONAL SALAD *with pickled red onion, seeded cracker and labaneh za'atar sumac* £8.5
CALAMARI *spicy flour and paprika* £11
SALMON TARTARE *with freekeh, harissa, roast pepper coulis and yogurt* £10
OCTOPUS *with amba cream, artichokes and truffle harissa* £17
VEAL LIVER *with pomegranate molasses, Israeli couscous risotto and pistachio honey comb* £14
ROASTED POUSSIN *harissa lemon emulsion, micro salad of herbs and apricots* £16
MINI KEBABS *with lamb and beef, coconut yogurt, mint and green harissa* £13
LAMB CUTLETS *ras el hanout, tahini yogurt and honey* £18

*Please inform your waiter of any allergies or dietary requirements.
A discretionary 12.5% service charge will be added to your bill*

HAYA