

# *Kapara Lunch*

Monday-Friday, 11am-5pm

Two courses and a side for £25 per person  
Choose one option from each course.

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## FIRST COURSE

### TENDERSTEM & SHOOTS (VG)

tenderstem broccoli, green bean, pea shoots, miso, pomegranate, sesame seeds

### PANISSE DE TUNIS (V)

chickpea cake, citrus mayo, green harissa

### SUMMER HUMMUS (VG)

aubergine relish, coriander & cardamom salsa, coriander, sumac

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## SECOND COURSE

### SQUID & BLACK

deep fried squid, grapes, black garlic, chervil & pickled chillies

### BLACK BREAM CRUDO

black bream, scotch bonnet, nectarines, red basil, za'atar crumb, buttermilk

### CRISPY CHICKEN

chicken oyster thigh, orange & harissa glaze, kimchi, burnt chilli aioli, hazelnuts, coriander

### WOOD FIRED LEEKS (V)

sweet potato dumplings, harissa butter emulsion, hazelnut, pumpkin dukkah

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## SIDES

### CHUNKY SALAD

sumac red onion, chillies, tomatoes, cucumber, soft herbs (Vg)

### POTATOES & DUKKAH

smoked pink fur potato, sour cream, butternut, horseradish pumpkin dukkah, lemon aioli

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12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made.

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here.

We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.

# KAPARA -

*(PRONOUNCED: KAH-PAH-RAH)*

Definition: Kapara, an endearing term derived from Hebrew slang, embodies the essence of warmth, atonement for love and fostering a sense of unity. It evokes the spirit of family affection and the joy of gatherings.

Like a tender embrace or a lovingly prepared dish, Kapara signifies not only unconditional love but also an unwavering commitment to nurturing relationships and creating memorable experiences.

*Synonyms: Darling, sweetheart, beloved, cherished, treasured.*

**BY CHEF ERAN TIBI**