



## LUNCH/BRUNCH SET MENU

39 PP

### MEZZE

**Marinated olives**, confit garlic, oregano, citrus, red chilli (vg)

**Za'atar flatbread**, tahini, fermented chilli (vg)

**Marinated romano peppers**, sheep's manouri, smashed oregano (v)

**Blackened aubergine**, tahini, sumac-pickled onion, pomegranate (vg)

### PLATES

**Slow-grilled miso harissa chicken**, salata mashwiya, caramelised lemon, fresh herbs

**Shakshuka**, grilled pepper & tomato-braised eggs, avocado, labneh

**Merinda tomato**, niçoise olives, smoked almonds, red onion (vg)

**Braised chickpeas**, wild spinach, xigalo cheese, mint, tomato, chilli (v)

### DESSERTS

**Panna cotta**, poached spiced quince, lemon thyme (D)

**Mango & lime Sorbet**, candied lime peel (vg)

Please inform a member of the team if anyone in your party has a food allergy. We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food



## DINNER SET MENU

59PP

### MEZZE

**Marinated olives**, confit garlic, oregano, citrus, red chilli (v)

**Za'atar flatbread**, tahini, fermented chilli (v)

**Butterbean hummus**, butterbean 'mesabacha', zhug (v)

**Stracciatella**, tomato and olive tapenades, zhug, Early Harvest olive oil (D)

### PLATES

**Grilled hispi cabbage**, labneh, ras el hanout oil, macadamia dukkah (D)

**Braised chickpeas**, wild spinach, xigalo cheese, mint, tomato, chilli (D)

**Miso harissa slow-grilled chicken**, salat mashwiya, caramelised lemon, fresh herbs

**Whole-grilled sea bream**, Calabrian chilli honey, saffon aioli, lemon

**Merinda tomato** niçoise olives, smoked almonds, red onion (v)

**Crispy potatoes**, pickle Turkish chilli aioli, fermented chilli, mix herbs

### DESSERTS

**Panna cotta**, poached spiced quince, lemon thyme (D)

**Mango & lime sorbet**, candied lime peel (v)

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## DINNER SET MENU

69 PP

### MEZZE

**Marinated olives**, confit garlic, oregano, citrus, red chilli (vg)

**Za'atar flatbread**, tahini, fermented chilli (vg)

**Butterbean hummus**, butterbean 'mesabacha', zhug (G)

**Stracciatella**, tomato and olive tapenades, zhug, Early Harvest olive oil (D)

**Marinated romano peppers**, sheep's manouri, smashed oregano (D)

### PLATES

**Grilled hispi cabbage**, labneh, ras el hanout oil, macadamia dukkah (N) (D)

**Braised chickpeas**, wild spinach, xigalo cheese, mint, tomato, chilli (v)

**Lamb octopus shish**, smoked aubergine cream, scorched vegetables, gremolata

**Slow-grilled miso harissa chicken**, salata mashwiya, caramelised lemon, fresh herbs

**Whole-grilled sea bream**, Calabrian chilli honey, saffon aioli, lemon

**Crispy potatoes**, pickled Turkish chilli aioli, fermented chilli, mixed herbs

**Merinda tomato salad**, niçoise olives, smoked almonds, red onion (vg)

### DESSERTS

**Panna cotta**, poached spiced quince, lemon thyme (D)

**Mango & lime Sorbet**, candied lime peel

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