

EARTH

CRISPY SPICY CHICKPEAS VG GF 3.5

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VG 12

HUMMUS, SLOW-COOKED CHICKPEAS, TOMATO ROE, SHIFKA PEPPERS, PITA VG 9

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION V GF 9

CHARRED CAULIFLOWER, LEMON-INFUSED CREME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF
SMALL 9 MEDIUM 14 LARGE 19

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT V GF 7

ROASTED MAUVE AUBERGINE, BLACK TAHINI, GRAPE MOLASSES VG GF 8

MIXED MUSHROOMS ROASTED WITH SWEET & SPICY PAPRIKA AND CASHEWS VG GF 8.5

SLOW-ROASTED SPICED TOMATOES ON GRILLED SOURDOUGH VG DF 8

GRILLED HISPI CABBAGE, PUMPKIN SEEDS & CHILLI DUKKAH VG GF 8

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, TOASTED ALMONDS, RAW TAHINI,
BLACK GRAPE MOLASSES VG GF SMALL 10 LARGE 14

SALAD OF GOATS CHEESE ROLLED IN PISTACHIOS & ROSE PETALS, ROASTED PLUMS,
ZA'ATAR & SEEDS CRACKERS, MIXED LEAVES V GF 16

PITA BALAGAN

GRILLED PITA TOPPED WITH TODAY'S MARKET DELIVERY, DAILY PRICE

LAND

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI, DATE MOLASSES, ROASTED ALMONDS,
SPRING ONION GF DF 6 PER CUP

ANGUS BEEF KOFTAS, PURÉE OF CARAMELISED SPICED CARROTS, CHARCOALED ONIONS,
CRISPY CHICKPEAS GF DF 22.5

HOUSE SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, SALAD OF GARDEN VEGETABLES,
HOUSE PICKLES & HERBS, TAHINI DF 23.5

LAMB BAHARAT ON THE GRILL, ROASTED SHALLOTS, MINT YOGHURT GF 24.5

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA, POMEGRANATE SEEDS GF DF 21

SEA

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI DF 22

WHOLE SEABASS MARINATED IN CHERMOULA THEN GRILLED ON CHARCOALS, LEMON & HERB CRUST GF DF 23.5

SALMON GLAZED & CHARCOAL ROASTED, MISO-TAHINI, CAVOLO NERO GF DF 25.5

CRISPY SQUID & SHOESTRING VEGETABLES, GOLDEN BEETROOT AIOLI GF DF 20.5

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM

SPARKLING

	GLASS	CARAFE	BOTTLE
Fontessa Prosecco Spumante Brut, Veneto, Italy (VG) Delicate, Peach, Moreish	8.50		37.50
Amaluna Organic Sparkling Rose, Do Valle Casablanca, Chile (O/VG/S) Crisp, Earthy, Fruity	9.50		49.00
Chateaux de Pote Perles de Pote Blanc, AOP Cremant de Bordeaux, France (VG/O/CS) Baked Apple, Rich, Fine Bubbles			59.00
Grande Reserve Brut, Jean de Villare, Champagne, France (VG) Toast, Brioche, Apple, Citrus			78.00

ROSE

Calusari, Pinot Rose, Recas, Romania (VG/LB) Crisp, Fresh, Summer Fruits	7.00	20.50	34.00
Pasion de Bobal Rosado, Utiel Requena, Spain (VG/O/S/MB) Dry, Red Berries, Crisp	8.75	25.50	39.50
Domaine de la Vieille Tour, Cotes de Provence, France (VG/MB) Pale, Light, Stone Fruit			49.00

WHITE

Borgia Macabeo, Campo de Borja, Spain (S/LB) Zingy, Citrus, Pear	7.00	20.25	30.00
Palazzo del Mare, Catarratto, IGT, Italy (VG/LB) Crisp, Citrus, Passion Fruit, Almond			32.50
Diez Siglos Verdejo, Do Rueda, Spain (VG/CS/LB) Fresh, Zesty, Green Herbs			35.50
Vila Nova, Vinho Verde, Portugal (VG/LB) Citrus, Floral, Light Spritz	8.00	23.25	36.50
Montecalvo Falanghina Benevento, Campania, Italy (MB) Tropical, Silky, Honeysuckle	8.50	24.75	38.00
Cave de L'ormarine Carte Noire, AOP Picpoul de Pinet, France (V/S/MB) Apple, Citrus, Zesty Acidity, Saline Finish	9.00	26.25	41.00
Te Merio Sauvignon Blanc, New Zealand (MB) Zingy, Lime, Textured			43.00
Tabali Pedregoso Gran Reserva Vioignier, Do Valle de Limari, Chile (VG/FB) Mineral, Peach, Dried Apricot, Orange Peel, Floral			45.50
Binyamina Moshava Chardonnay, Galilee, Israel (VG/MB) Floral, Citrus, Exotic Fruit	10.00	29.25	48.00
Santa Seraffa Gavi di Gavi, Piemonte, Italy (VG/CS/MB) Crisp, Stone Fruit, Aromatic			54.00
Domaine Pierre Marchand, Pouilly Fume, Loire, France (VG/CS/MB) Minerals, Smoke, Green Apple, Citrus			65.00

RED

Monte Oton Garnacha, Campo de Borja, Spain (V/CS/MB) Plums, Juicy, Appealing	7.50	21.75	32.00
Vieille Monnaie Pinot Noir, Languedoc, France (LB) Light, Savoury, Cherry			36.00
Felline I Monili Primitivo, Tarantino IGP, Italy (VG/CS/FB) Red Fruits, Minerality, Spice, Soft Tanins			39.00
Barkan Classic Argaman, Judean Hills, Israel (VG/MB) Plums, Blueberries, Med Herbs	8.75	25.50	41.00
Man Meets Mountain, Malbec, Mendoza, Argentina (VG/FB) Plum, Blueberries, Earthy	9.50	27.75	44.50
Coteaux du Liban, Bekaa Valley, Lebanon (FB) Silky, Blackcurrant, Raspberry			45.50
Ugghiano Chianti Classico Riserva, Tuscany, Italy (VG/MB) Rich, Cherry, Spice	10.00	29.25	48.50
Ripa Dorii Crianza Tempranillo, Do Ribero del Duero, Spain (VG/FB) Rich, Bramble Fruit, Vanilla			52.50
Cremisan Wine Estate Baladi, Bethlehem, Palestine (O/FB) Velvety, Chocolate, Vanilla	11.00	32.25	54.00
Chateau Treytins Merlot, Montagne St-Emilion, Bordeaux, France (VG) Red Fruits, Earthy, Leather, Smoke, Vanilla, Delicate Tannins			65.00

BEERS & CIDER

961 Lager 5.00%	7.50
Goldstar Amber Lager 4.9%	7.50
Macabee Pilsner 5.00%	7.50
Curious IPA 4.4%	7.50
Lucky Saint 0.5%	6.50
Curious Dry Cider 5.2%	6.50

NON-ALCOHOLIC

Limonana Fresh Lemonade, Mint	7.00
Zest & Zing Lemongrass, Ginger, Elderflower, Orange	8.00
East Iced Tea Peach, Hibiscus, Rose	7.00