

delamina | EAST

LUNCH & DINNER SHARING MENU £47 PER GUEST

STARTERS

HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS,
FLUFFY PITA

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO,
ROASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES

MAINS

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

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

CHARCOAL-GRILLED SPICED CHICKEN THIGH, PURÉE OF CARAMELISED SPICED CARROTS,
TAHINI, HARISSA OIL, POMEGRANATE SEEDS

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

DESSERTS

DATE & PITACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

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LUNCH & DINNER SHARING MENU £55 PER GUEST

NIBBLES

HOUSE MARINATED NOCELLARA OLIVES

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

STARTERS

HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS,
FLUFFY PITA

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI,
DATE MOLASSES, ROASTED ALMONDS, SPRING ONION

CRISPY SQUID & COURGETTE, GOLDEN BEETROOT AIOLI

MAINS

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

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

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

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

DATE & PITACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

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BRUNCH SHARING MENU

£42 PER GUEST

MAZETIM ON ARRIVAL

HOUSE MARINATED NOCELLARA OLIVES

MIXED BREAD

SWEET ROASTED ALMONDS SPREAD

TAHINI & ROSE HARISSA OIL

HUMMUS & CRISPY CHICKPEAS

ZHOUG

SMOKEY AUBERGINE

LABNEH & ZA'ATAR

FETA WITH HONEY, SESAME & SUMAC

MAINS

CLASSIC SHAKSHUKA: EGGS COOKED IN A PAN WITH TOMATOES,
PEPPERS & ONIONS, TOUCH OF CHILLI

CHARCOAL GRILLED SPICED CHICKEN THIGH, HUMMUS & TAHINI, HARISSA

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

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

DESSERTS

DATE & PITACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS