

DINNER

Seasonal Cocktails

Caper Martini

Caper leaf infused Finlandia Vodka & Noilly Prat Vermouth
13.0

Spicy Portokalí

Rooster Rojo Tequila, Quiquiriqui Mezcal, blood orange puree,
chilli tea, lime juice & sugar syrup
13.0

Tomato Gimlet

J.J Whitley Gin, clarified tomato cordial & pickled chilli juice
13.0



Ríp & Díp Platter

A selection of three dips,
olives & toasted fluffy pitas - 19.8

Ríp & Díp

Fresh, Fluffy pita & homemade, Flavourful dips.

Marinated olives with preserved lemon,
chilli & rosemary (VG, GF) 4

Toasted fluffy pita & za'atar (VG) 3

Houmous with zhoug, crispy chickpeas,
tahini & extra virgin olive oil (GF, V) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

Smoked aubergine baba ghanoush
& harissa oil (VG, GF) 6.9

Cod's roe taramasalata with sumac onions 7.5

BROTHER MARCUS

Mezze

Made For sharing.
We recommend two or three dishes each.

Earth

Greek salad, tomatoes, cucumbers, onions, olives,
green peppers, olive oil rusk & whipped feta (V*) 9.9

Cantaloupe melon, Lebanese cucumber, Xigalo cheese,
lovage herb oil, sesame & za'atar (GF, V) 11.2

Pan-fried halloumi, watermelon & mint
reduction, toasted seeds (V, GF) 10.7

Butter, baby gem, lollo rosso & cos lettuce, shifka dressing
& ja'ala nuts (GF, VG, N) 10.2

Crispy aubergine skewer, shatta herb sauce,
labneh & grape molasses (V, VG*, GF) 12.8

Potato chips, feta & oregano (V, GF, VG*) 6.2

Land

Roasted chicken, sun-dried tomato harissa,
fresh herb salad, labneh & nigella seeds (GF) 17.1

Lamb kofta, aubergine begendi,
Aleppo butter & spring onion (GF) 16.4

Smoked pork & feta sausage,
labneh & fermented fennel (GF) 16.8

Sea

Crispy calamari, zhoug aioli, burnt lime
& Aleppo chilli (GF) 17.5

Prawn bisque striftoudi pasta, lemon,
chives & Urfa chilli 18.8

Pan seared bream,
almond & dill gremolata (DF, GF, N*) 18.3

MON-FRI 16.00-22.00
SAT 15.00-22.00
SUN 15.00-20.00

Marcus' Choice



Let us take care of the ordering and curate
a generous selection of dishes for your
table, designed to share - 42pp

Desserts

Baklava sandwich, pistachio ice cream
& honey cream (V, N) 9.5

Kataifi cheesecake, Corinthian raisins,
cherry compote & carob rusk (V) 8.5

Peach & olive oil cake, rose petal syrup,
sugared almonds, coconut ice cream (VG, GF, N) 8

Chocolate cremeux, sesame touille, chocolate crumb,
candied preserved lemon (V, GF, N) 7.7

Ice cream:

Pistachio (V, GF, N)

Coconut (VG, GF)

Olive Oil & Sea Salt (V, GF)

3.5 per scoop

Our friends: St Ewe Eggs, Farmford & Co., Maltby & Greek,
The Estate Dairy and Odysea.

(V) Vegetarian (VG) Vegan (DF) Dairy-Free (GF) Gluten-Free
(N) Contains Nuts (*) Can be substituted. Please always
inform your server of any allergies or intolerances before
placing your order. We cannot guarantee the total absence
of allergens. A discretionary optional service charge of
13.5% will be added to your bill. All the money is shared
between the team that looked after you today. If for any
reason you felt the service you received was not up to
scratch, please let us know and we'll remove it for you.



Scan for allergens