

MENU

TO START

HUMMUS 8

HUMMUS, WHIPPED TAHINI, PICKLES, SUMAC ONIONS, OLIVES (VG)

HUMMUS TOMATO 7.5

HUMMUS GRATED TOMATO, EV OLIVE OIL (VG)

HUMMUS MUSHROOM 8

HUMMUS W/ GARLIC BUTTER MUSHROOMS, TOASTED SEEDS (D)(V)(*VG)

PISTACHIO ROMESCO 7.5

GRILLED PEPPER DIP W/ SMOKED SPRING ONION, PICKLED CHILLI (N)

TZATZIKI 6

GRATED CUCUMBER, YOGHURT, DILL (D)

PADRON PEPPERS 7

PADRON PEPPERS W/ PAPRIKA AIOLI (V)

FLATBREAD 6.5

HOUSE FLATBREAD, TOMATO, CANTABRIAN ANCHOVIES (G)(*VG)

GRILLED PITA BREAD 2.5 EA

FRESH GRILLED PITA (G)(*VG)

SIDES

POTATOES 6

CRISPY NEW POTATOES, BROWN BUTTER, AIOLI (D)(V)

GREEK SALAD 8

TOMATO, OLIVES, CUCUMBER, PEPPERS, FETA, OREGANO (D)(*VG)

SHARING PLATES

FALAFEL 7.5

TAHINI, SUMAC ONIONS, PICKLES, AMBA (VG)

PORK SKEWER 9

SLOW COOKED PORK BELLY, FERMENTED CHARRED CABBAGE, AUBERGINE CHUTNEY (G)

BBQ HISPI 7.5

BBQ HISPI CABBAGE, TAHINI MISO, CHILLI CRISP, CORIANDER, YOGHURT (D)(V)(*VG)

HALLOUMI 9

GRILLED HALLOUMI, HOT HONEY, TOASTED SPICES (D)(V)

TURMERIC ROASTED CAULIFLOWER 8

SPICED GRILLED CAULIFLOWER, CURRY LEAF DUKKAH, PRESERVED LEMON, TAHINI (N)(V)(*VG)

FISH OF THE DAY 10

PAN FRIED FISH OF THE DAY, SAMPHIRE REMOULADE, ZHUG

COAL ROAST BEETROOT 8

COAL ROAST BEETS, CASHEW CREAM, MINT (VG)

BAKED AUBERGINE 7.5

BAKED AUBERGINE, CHILLI HONEY, GOATS CHEESE, FRESH MINT, PINE NUTS (D)(V)(N)(*VG)

LAMB CHOPS 17

BBQ LAMB CHOPS, MERGUEZ SAUSAGE, PERSIAN BUTTER, LABNEH, PICKLED CHILLI PEPPERS (G,D)

PIRI PIRI CHICKEN 17

HARISSA SPICED PIRI PIRI HALF CHICKEN, GUINDILLAS, AIOLI

IF YOU HAVE ANY DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM. WE ARE NOT A NUT FREE ENVIRONMENT, ALTHOUGH EVERY CARE IS TAKEN TO AVOID CROSS CONTAMINATION WE CANNOT GUARANTEE ANYTHING TO BE 100% TRACE FREE
N - CONTAINS NUTS, V - VEGETARIAN, VG - VEGAN, *VG - CAN BE ADAPTED TO VEGAN, D - CONTAINS DAIRY, G - CONTAINS GLUTEN

