



CHRISTMAS SET MENU

£34.50 PER PERSON - FOR 2-COURSES

£40.00 PER PERSON - FOR 3-COURSES

ON ARRIVAL

Muhamarra with Flatbread Chips

Smokey roasted red pepper, walnut & pomegranate dip (vg)

Roasted Garlic Hummus

Served with a freshly baked flatbread, ask for harissa (vg)

SMALL PLATES

Falafel

Freshly homemade with harissa yoghurt & a herby zhoug dressing (v)

Sumac Smoked Salmon & Dill

Served with a mediterranean dressing & sumac onions

Halloumi

Fried with Aleppo & pomegranate chilli jam (v)

Truffled Patatas

Triple cooked with truffle oil, grated manchego, parmesan & Za'atar (v)

Lamb Kofte

Topped with tomato ezme on tzatziki, mint & pomegranate.

Calamari

Lightly coated squid with garlic aioli & red chilli

Fire Roasted Tenderstem Broccoli

With smokey roasted red pepper & walnut sauce (vg)

Tomato Salad

Heritage tomatoes, sumac onions & citrus dressing (vg, gf)

Greek Salad

Lettuce, cucumber, feta, olives, red onion, tomato & mixed peppers in a light dressing (v, gf)

Cured Beef Croquetas

Spanish style croquetas served with garlic aioli

MAINS

Tomáta Pizza

Roasted baby tomatoes, buffalo mozzarella, fresh basil & oregano (v, ask for vegan & gluten-free)

Lamb Pizza

Harissa, quindilla peppers, red cabbage, tahini drizzle & mint

Wild Mushroom Pizza

Olive oil, spinach, mozzarella, feta, pumpkin seeds & Aleppo pepper (v, ask for vegan & gluten-free)

Tartufo

Prosciutto, buffalo mozzarella, rocket, truffle oil & hard cheese (ask for gluten-free)

Chicken Pilaf Bowl

Rice pilaf with Greek salad, garlic hummus, lettuce & slaw

Falafel Filled Pita

Freshly homemade pita bread served with garlic aioli, zhoug, pickled cabbage, za'atar, red onion & chilli.

Chicken Filled Pita

Freshly homemade pita bread served with garlic aioli, zhoug, pickled cabbage, za'atar, red onion & chilli.

Smokey Chickpea Flatbread

Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg (v)

Harissa Chicken Flatbread

Roast chicken with garlic yoghurt, pomegranate, chilli & parsley

Wild Mushroom & Truffle Flatbread

With garlic yoghurt, poached egg, hard cheese & parsley (v)

Braised Short Rib of Beef

On a celeriac & yoghurt puree, harissa oil, crispy onions & chilli, rice pilaf & roasted broccoli (Supplement £5)

DESSERTS

Caramel Cheesecake

Served with katafi pastry & a biscoff base

Chocolate Brownie

Served with tahini drizzle & chocolate sorbet (vg, gf)

Sicilian Lemon Cheesecake

Served with grated lemon peel (vg)

Loukoumades

Greek doughnuts served with honey & pistachio

Crema Catalana

Spanish crème brûlée, citrus & caramel crust (gf)