



## BREADS & MEZZE

<b>Olives</b>	<b>6.00</b>
A seasoned medley of Mediterranean olives (vg)	
<b>Za’atar Bread</b>	<b>5.75</b>
Smokey za’atar seasoning brushed with olive oil (vg)	
<b>Four Cheese Bread</b>	<b>7.50</b>
Roasted garlic, mozzarella, fontina, blue cheese & hard cheese (v)	
<b>Wild Mushroom Hummus</b>	<b>7.00</b>
With garlic & truffle oil & a freshly baked flatbread (vg)	
<b>Spiced Lamb Hummus</b>	<b>8.50</b>
With pomegranate, mint & a freshly baked flatbread	
<b>Muhamarra with Flatbread Chips</b>	<b>6.75</b>
Smokey roasted red pepper, walnut & pomegranate dip (vg)	
<b>Roasted Garlic Hummus</b>	<b>6.50</b>
Served with a freshly baked flatbread, ask for harissa (vg)	

## SMALL PLATES

<b>Falafel</b>	<b>7.50</b>
Freshly homemade with harissa yoghurt & a herby zhough dressing (v)	
<b>Tabbouleh</b>	<b>5.50</b>
Quinoa, brown rice, kale, tomato & herb salad with citrus dressing (vg)	
<b>Heritage Tomato Salad</b>	<b>5.75</b>
Sumac onions & a citrus dressing (vg, gf)	
<b>Fire Roasted Tenderstem Broccoli</b>	<b>8.00</b>
With smokey roasted red pepper & walnut sauce (vg, gf)	
<b>Sumac Smoked Salmon &amp; Dill</b>	<b>10.00</b>
Served with a mediterranean dressing & sumac onions	
<b>Baked King Scallop</b>	<b>12.00</b>
King scallop roasted in the shell with garlic butter, ask for nduja (gf)	
<b>Cured Beef Croquetas</b>	<b>8.50</b>
Spanish style croquetas served with garlic aioli*	
<b>Honey Truffled Patatas</b>	<b>6.70</b>
Tossed in truffle oil, rosemary, hard cheese & za’atar (v)	
<b>Halloumi</b>	<b>8.75</b>
Fried with Aleppo & pomegranate chilli jam (v)	
<b>Braised Short Rib of Beef</b>	<b>10.00</b>
On a celeriac & yoghurt puree, harissa oil, crispy onions & chilli	
<b>Lamb Kofte</b>	<b>10.00</b>
Served on tzatziki with pomegranate, harissa oil & mint	
<b>Tiger Prawns</b>	<b>14.50</b>
Pan-fried shell-on in aleppo garlic butter, lemon, chilli & parsley (gf)	
<b>Calamari</b>	<b>10.00</b>
Lightly coated squid with garlic aioli & sliced chilli	
<b>Greek Salad</b>	<b>6.95</b>
The traditional classic salad with feta, olives & a light dressing (v, gf)	
<b>Padron Peppers</b>	<b>6.50</b>
Blistered padron peppers with a sprinkle of aleppo & rosemary salt (v)	
<b>Patatas Bravas</b>	<b>6.25</b>
Crispy potatoes served with a smokey tomato sauce & garlic aioli (v)	

## TOPPED FLATBREAD

<b>Turkish Eggs &amp; Spiced Lamb</b>	<b>17.00</b>
Garlic yoghurt, aleppo butter, spiced lamb & poached egg	
<b>Wild Mushroom &amp; Truffle</b>	<b>16.50</b>
With garlic yoghurt, poached egg, hard cheese & parsley (v)	
<b>Smokey Chickpeas</b>	<b>15.50</b>
Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg (v)	
<b>Harissa Chicken</b>	<b>17.00</b>
Roast chicken with garlic yoghurt, pomegranate, chilli & parsley	

## FILLED PITAS

All our freshly homemade pita breads are served with garlic aioli, tahini, zhough, pickled cabbage, za’atar, red onion & chilli. Select your filling:			
<b>Chicken</b>	<b>15.95</b>	<b>Falafel (v)</b>	<b>14.50</b>
<b>Beef Short Rib</b>	<b>16.00</b>	<b>Lamb Kofte</b>	<b>14.95</b>

## MEDITERRANEAN PIZZA

<b>Tomáta</b>	<b>14.50</b>
Roasted baby tomatoes, buffalo mozzarella, basil & oregano (v, ask for vg)	
<b>Lamb</b>	<b>16.95</b>
Harissa, guindilla peppers, red cabbage, tahini drizzle & mint	
<b>Wild Mushroom</b>	<b>16.50</b>
Olive oil base, spinach, mozzarella, feta, pumpkin seeds & aleppo pepper (v, ask for vg)	
<b>Tartufo</b>	<b>17.00</b>
Prosciutto, buffalo mozzarella, rocket, truffle oil & hard cheese	
<b>Chicken</b>	<b>17.25</b>
Padron peppers, sumac onions, harissa, mozzarella & chilli	
<b>Nduja</b>	<b>17.00</b>
Salami, chorizo, honey drizzle, mozzarella & grilled chilli peppers	

## PILAF BOWLS

A mixture of orzo, farro & long grain rice, slow cooked with extra virgin olive oil, lemon, onion, rosemary, thyme & parsley.	
<b>Harissa Chicken</b>	<b>17.25</b>
Rice pilaf with Greek salad, garlic hummus, lettuce & slaw	
<b>Falafel</b>	<b>17.00</b>
Tomato salad, zhoug, garlic hummus, rice pilaf, lettuce & slaw (v)	
<b>Lamb Kofte</b>	<b>17.50</b>
Greek salad, tzatziki, sumac red onion, garlic hummus, rice pilaf, lettuce & slaw	



### Scan for allergy info

Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A 12.5% service charge will be added to your bill. \*Our beef, lamb & chicken is halal with exception of the cured beef croquetas.  
**v = vegetarian, vg = vegan, gf = gluten-free**

# BREAKFAST & BRUNCH

Available until 11.30am daily & to 2.00pm on Sundays. Unlimited teas & coffee refills everyday.



## EARLY PLATES

<b>Greek Yoghurt &amp; Fruits</b>	5.50
Served with honey, granola, pomegranate & peach (v)	
<b>Breakfast Tiramisu</b>	6.00
Overnight oats, coconut yoghurt, coffee, maple syrup & dark chocolate (vg)	
<b>Shakshuka</b>	6.99
With harissa, poached egg, feta & a freshly baked flatbread (v)	
<b>Add toppings from our sides section</b>	
<b>Greek Doughnuts</b>	5.00
Served with cinnamon sugar, honey, pistachio & raspberries (v)	
<b>Turkish Eggs</b>	6.75
Garlic yoghurt, poached eggs, harissa oil & a freshly baked flatbread (v)	
<b>Honey Croissant</b>	4.00
A classic croissant served with honey (v)	
<b>Chocolate &amp; Pistachio Croissant</b>	4.50
A classic croissant served with chocolate sauce & pistachio (v)	
<b>Mozzarella &amp; Tomato Croissant</b>	5.95
Buffalo mozzarella, sliced heritage tomato & rocket (v)	
<b>Salmon &amp; Avocado Croissant</b>	7.00
Smoked salmon, avocado & rocket	

## TOPPED FLATBREAD

<b>Full Breakfast</b>	9.50
Tomato, garlic yoghurt, merguez sausage, turkey bacon & fried egg	
<b>Salmon &amp; Avocado</b>	9.50
Smoked salmon, smashed avocado, poached egg & aleppo hollandaise	
<b>Smokey Chickpeas</b>	8.00
Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg (v)	
<b>Avocado, Egg &amp; Feta</b>	8.00
Crushed avocado, crumbled feta, aleppo chilli & poached eggs (v)	
<b>Eggs Benedict</b>	8.50
With turkey bacon, poached eggs & aleppo hollandaise	

## ADDITIONS

<b>+ Thin Cut Turkey Bacon</b>	3.00
<b>+ Poached Egg</b>	2.00
<b>+ Merguez Sausage</b>	2.50
<b>+ Garlic Hummus (vg)</b>	2.20
<b>+ Baked Flatbread (ask for vg)</b>	3.00
<b>+ Sliced Avocado (vg)</b>	3.00
<b>+ Wild Mushrooms (vg)</b>	2.00
<b>+ Feta Cheese (ask for vg)</b>	3.00
<b>+ Seasonal Fruits</b>	3.00



## TEA & COFFEE

<b>English Breakfast Teapot</b>	3.25
<b>Earl Grey Crème Teapot</b>	3.25
<b>Fresh Mint Tea</b>	3.00
<b>Espresso/ Cortado</b>	2.25
<b>Americano</b>	2.95
<b>Cappuccino</b>	3.50
<b>Latte</b>	3.50
<b>Flat White</b>	3.50
<b>Mocha or Hot Chocolate</b>	4.00
<b>Turkish Coffee</b>	3.50
<b>French Press</b>	3.50



## TURKISH TEA

<b>Camomile, Lavender &amp; Rose</b>	3.50
<b>Strawberry Lemonade</b>	3.95
<b>Lemonello</b>	3.50
<b>Peach Soda</b>	3.50
<b>Sangria</b>	3.75
<b>Blackberry &amp; Blueberry</b>	3.50
<b>Ankara Apple</b>	3.50

## JUICE

<b>Organic Orange</b>	2.50
<b>Pomegranate</b>	2.70
<b>Organic Apple</b>	2.65

## BOTTOMLESS BRUNCH

Enjoy one early plate item & one topped flatbread with unlimited tea & coffee for £17 per person. Scan for details.

Ask us about our brunch cocktails.



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