



BREADS & MEZZE

Olives A seasoned medley of Mediterranean olives (vg)	6.00
Za'atar Bread Smokey za'atar seasoning brushed with olive oil (vg)	5.75
Four Cheese Bread Roasted garlic, mozzarella, fontina, blue cheese & hard cheese (v)	7.50
Wild Mushroom Hummus With garlic & truffle oil & a freshly baked flatbread (vg)	9.00
Spiced Lamb Hummus With pomegranate, mint & a freshly baked flatbread	9.50
Muhamarra with Flatbread Chips Smokey roasted red pepper, walnut & pomegranate dip (vg)	7.25
Roasted Garlic Hummus Served with a freshly baked flatbread, ask for harissa (vg)	7.00

SMALL PLATES

Falafel Freshly homemade with harissa yoghurt & a herby zhough dressing (v)	6.75
Tabbouleh Quinoa, brown rice, kale, tomato & herb salad with citrus dressing (vg)	5.50
Heritage Tomato Salad Sumac onions & a citrus dressing (vg, gf)	5.75
Fire Roasted Tenderstem Broccoli With smokey roasted red pepper & walnut sauce (vg)	8.00
Sumac Smoked Salmon & Dill Served with a mediterranean dressing & sumac onions	11.00
Baked King Scallop King scallop roasted in the shell with garlic butter, ask for nduja (gf)	12.00
Cured Beef Croquetas Spanish style croquetas served with garlic aioli*	7.00
Honey Truffled Patatas Tossed in truffle oil, rosemary, hard cheese & za'atar (v)	7.50
Halloumi Fried with Aleppo & pomegranate chilli jam (v)	9.00
Braised Short Rib of Beef On a celeriac & yoghurt puree, harissa oil, crispy onions & chilli	12.95
Lamb Kofte Served on tzatziki with pomegranate, harissa oil & mint	9.00
Tiger Prawns Pan-fried shell-on in aleppo garlic butter, lemon, chilli & parsley (gf)	15.50
Calamari Lightly coated squid with garlic aioli & sliced chilli	10.00
Greek Salad The traditional classic salad with feta, olives & a light dressing (v, gf)	6.95
Padron Peppers Blistered padron peppers with a sprinkle of aleppo & rosemary salt (v)	6.50
Patatas Bravas Crispy potatoes served with a smokey tomato sauce & garlic aioli (v)	7.50

TOPPED FLATBREAD

Turkish Eggs & Spiced Lamb Garlic yoghurt, aleppo butter, spiced lamb & poached egg	17.00
Wild Mushroom & Truffle With garlic yoghurt, poached egg, hard cheese & parsley (v)	16.75
Smokey Chickpeas Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg (v)	16.50
Harissa Chicken Roast chicken with garlic yoghurt, pomegranate, chilli & parsley	17.50

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:

Chicken	17.50	Falafel (v)	16.50
Beef Short Rib	17.95	Lamb Kofte	17.95

MEDITERRANEAN PIZZA

Tomáta Roasted baby tomatoes, buffalo mozzarella, basil & oregano (v, ask for vg)	15.50
Lamb Harissa, guindilla peppers, red cabbage, tahini drizzle & mint	17.00
Wild Mushroom Olive oil base, spinach, mozzarella, feta, pumpkin seeds & aleppo pepper (v, ask for vg)	16.50
Tartufo Prosciutto, buffalo mozzarella, rocket, truffle oil & hard cheese	17.50
Chicken Padron peppers, sumac onions, harissa, mozzarella & chilli	17.95
Nduja Salami, chorizo, honey drizzle, mozzarella & grilled chilli peppers	17.50

PILAF BOWLS

A mixture of orzo, farro & long grain rice, slow cooked with extra virgin olive oil, lemon, onion, rosemary, thyme & parsley.

Harissa Chicken Rice pilaf with Greek salad, garlic hummus, lettuce & slaw	17.50
Falafel Tomato salad, zhough, garlic hummus, rice pilaf, lettuce & slaw (v)	17.00
Lamb Kofte Greek salad, tzatziki, sumac red onion, garlic hummus, rice pilaf, lettuce & slaw	17.50



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