

# A LA CARTE MENU



## SMALL PLATES

<b>Hummus &amp; Bread</b>	<b>7.00</b>
Roasted garlic hummus with a freshly baked flatbread (vg)	
<i>Harissa (vg)</i>	+1.00
<i>Wild Mushrooms (vg)</i>	+2.00
<i>Spiced Lamb</i>	+2.50
<i>Red Pepper &amp; Walnut Version (vg)</i>	+1.00
<b>Olives</b>	<b>6.00</b>
A seasoned medley of Mediterranean olives (vg)	
<b>Four Cheese Bread</b>	<b>7.50</b>
Garlic, mozzarella, fontina, blue & hard cheese (v)	
<b>Sesame Coated Falafel</b>	<b>6.75</b>
Served with harissa yoghurt & zhough dressing (v)	
<b>Quinoa Tabbouleh</b>	<b>6.00</b>
Brown rice, kale, chillies, tomato & citrus dressing (vg)	
<b>Roasted Tenderstem Broccoli</b>	<b>9.00</b>
On smokey roasted red pepper & walnut hummus (vg)	
<b>Sumac Smoked Salmon &amp; Dill</b>	<b>11.00</b>
Served with a mediterranean dressing & sumac onions	
<b>Baked King Scallop</b>	<b>12.00</b>
Roasted in the shell with garlic butter, ask for nduja (gf)	
<b>Za'atar Coated Beef Croquetas</b>	<b>7.00</b>
Cured beef croquetas served with garlic aioli*	
<b>Honey Truffled Patatas</b>	<b>7.50</b>
Tossed in truffle oil, rosemary, hard cheese & za'atar (v)	
<b>Halloumi</b>	<b>9.95</b>
Fried with Aleppo & pomegranate chilli jam (v)	
<b>Braised Short Rib of Beef</b>	<b>13.00</b>
Celeriac & yoghurt puree, harissa oil, crispy onions & chilli	
<b>Lamb Kofte Meatballs</b>	<b>9.00</b>
Cooked in a smoked paparika & tomato sauce	
<b>Tiger Prawns</b>	<b>15.50</b>
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 classic salad with feta, olives & a light dressing (v, gf)	
<b>Patatas Bravas</b>	<b>7.50</b>
Served on a paparika, tomato sauce & garlic aioli (v)	

## TOPPED FLATBREAD

<b>Turkish Egg &amp; Spiced Lamb</b>	<b>17.50</b>
Garlic yoghurt, aleppo butter, spiced lamb & poached egg	
<b>Wild Mushroom &amp; Truffle</b>	<b>16.75</b>
With garlic yoghurt, poached egg, hard cheese & parsley (v)	
<b>Smokey Chickpeas</b>	<b>16.50</b>
Harissa, garlic yoghurt, spinach, feta & poached egg (v)	
<b>Shawarma Chicken</b>	<b>17.75</b>
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>Shawarma Chicken</b>	<b>17.95</b>	<b>Sesame Falafel (v)</b>	<b>17.00</b>
<b>Beef Short Rib</b>	<b>18.50</b>	<b>Lamb Kofte</b>	<b>17.95</b>

## PIZZA

<b>Tomáta</b>	<b>16.50</b>
Baby tomatoes, buffalo mozzarella, basil & oregano (v)	
<b>Lamb</b>	<b>17.00</b>
Harissa, guindilla peppers, red cabbage, tahini & mint	
<b>Wild Mushroom</b>	<b>16.50</b>
Olive oil base, spinach, mozzarella, feta & pumpkin seeds	
<b>Tartufo</b>	<b>18.00</b>
Prosciutto, buffalo mozzarella, rocket, truffle oil & hard cheese	
<b>Chicken</b>	<b>17.95</b>
Green peppers, sumac onions, harissa, mozzarella & chilli	
<b>Nduja</b>	<b>17.95</b>
Salami, chorizo, honey drizzle, mozzarella & chilli peppers	

*Ask for gluten-free or vegan*

## PILAF BOWLS

Fragrant long grain rice, slow cooked with extra virgin olive oil, lemon, onion, rosemary, thyme & parsley.

<b>Shawarma Chicken</b>	<b>17.50</b>
Rice pilaf with Greek salad, garlic hummus, lettuce & slaw	
<b>Sesame Coated Falafel</b>	<b>17.00</b>
Tomato salad, zhough, garlic hummus, rice pilaf, lettuce & slaw (v)	
<b>Lamb Kofte</b>	<b>17.50</b>
Greek salad, garlic yoghurt, sumac red onion, garlic hummus, rice pilaf, lettuce & slaw	



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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*