

# GROUP SET MENU



30.00 for 2-courses

35.00 for 3-courses

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## ON ARRIVAL

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### Roasted Garlic Hummus

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

### Olives

A seasoned medley of Mediterranean olives (vg)

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## STARTER

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### Sesame Coated Falafel

Served with harissa yoghurt & zhough dressing (v)

### Sumac Smoked Salmon & Dill

Served with a mediterranean dressing & sumac onions

### Halloumi

Fried with Aleppo & pomegranate chilli jam (v)

### Lamb Kofte Meatballs

Cooked in a smoked paparika & tomato sauce

### Calamari

Lightly coated squid with garlic aioli & sliced chilli

### Tiger Prawns

Shell-on in aleppo garlic butter, lemon, chilli & parsley (gf)  
(Supplement £3)

### Za'atar Coated Beef Croquetas

Cured beef croquetas served with garlic aioli\*

### Greek Salad

The classic salad with feta, olives & a light dressing (v, gf)

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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

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## MAIN

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### Lamb Pizza

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

### Wild Mushroom Pizza

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

### Sesame Coated Falafel Pilaf Bowl

Tomato salad, zhough, garlic hummus, rice pilaf, lettuce & slaw (v)

### Shawarma Chicken Pilaf Bowl

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

### Smokey Chickpea Flatbread

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

### Braised Short Rib of Beef

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

### Shawarma Chicken Filled Pita

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

### Lamb Kofte Filled Pita

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

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## DESSERT

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### Homemade Baklava

Drizzled with honey, crushed pistachio & rose petals

### Sicilian Lemon Cheesecake

Served with Grated Lemon Peel (vg)

### Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust (gf)

