

SET MENU

20 for 2-courses (starter & main)

STARTERS

Signature Hummus

Served with a freshly baked flatbread (vg)

Sesame Coated Falafel

Served with garlic yoghurt tahini & pink pickled onions (v, ask for vg)

Baked Halloumi PREMIUM +£2

Halloumi with honey, za'atar, chilli flakes, pumpkin seeds (v)

Fatteh Pita Chips

Crispy pita chips layered with spiced chickpeas, hummus, pomegranate, & drizzled with tahini yoghurt sauce (v)

Truffle Patatas

Tossed in truffle oil, rosemary, Grana Padano & za'atar

Lamb Kofte Meatballs PREMIUM +£2

Slow-cooked in a rich smoked paprika & tomato sauce, finished with a sprinkling of za'atar

MAINS

Margherita Pizza

18-hour signature pizza dough, fresh tomato base, grated mozzarella, fresh basil leaves & a sprinkle of dried oregano

Chicken Pizza

18-hour signature pizza dough, Chicken, mozzarella, tomato, tahini yoghurt, chillies & pink onions

Beef Hawawshi

Our take on a traditional hawawshi, spiced beef stuffed in a warm freshly baked bread & a salad garnish

Freshly Baked Pita

Served with tahini garlic yoghurt, pickled cabbage, za'atar, red onion & chilli. **Select from FALAFEL, CHICKEN or LAMB**

Lamb Meatballs & Rice Pilaf

Lamb kofte style meatballs in a tomato sauce, za'atar seasoning served with rice pilaf & a salad garnish

Sesame Coated Falafel Bowl

Seasonal Salad Leaf, pumpkin seed, cucumber, peppers, sumac red onion, lettuce & spinach (v, vg option)

DESSERTS +£5

Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust

Greek Style Doughnuts

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)

Chocolate & Sesame Cake

With caramel, chocolate & tahini sauce (ask for vg)

Must be pre-booked. For groups of up to 6 people.



Scan

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.

v = vegetarian vg = vegan