

GROUP SET MENU

30 for 2-courses (starter & main)

35 for 3-courses

*for groups of 10 people or more, pre-order required

ON ARRIVAL

STARTER

Sesame Coated Falafel

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

Homemade Moussaka (+2)

Layered aubergine, sliced potato, a rich lamb ragu & béchamel

Baked Halloumi

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

Lamb Kofte Meatballs

Cooked in a smoked paprika & tomato sauce

Signature Hummus

Served with a freshly baked flatbread (vg)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Tiger Prawns (+2)

Shell on prawns, cooked in fresh orange juice, orange segments and oregano (gf)

Asparagus & Courgette Salad

Seasonal thin strips of asparagus and courgette, pea shoots, shaved Grana Padano, citrus dressing (ask for vg & gf)

Beef Lavash

4-hour slow-cooked beef in a folded bread wrap with yoghurt, tahini, nuts & dried fruit

MAIN

Lamb Lahmacun

Spiced lamb mince with tomatoes, garlic, & sumac, topped with slaw, onions, chillies, red cabbage, & tahini garlic yoghurt

Baked Pomegranate Aubergine

Served with salata arabieh, fresh mint & parsley, apricot harissa, yoghurt tahini, sesame simit style bread (v, ask for vg)

Chicken & Bejewelled Pilaf

Harissa chicken thighs with tzatziki, pilaf rice with nuts, served with salad, & slaw (gf option)

Melon & Halloumi Salad

Built with giant croutons, sumac seasonal leaf & cabbage, lemon & extra virgin olive oil, red onion (v)

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado (gf option)

Saffron Seafood Stew

A creamy broth with white fish, mussels, shell on tiger prawns, chilli, onions & homemade pita bread.

Cavatappi Pasta

Pasta served Turkish style with spiced lamb, harissa oil, fresh chilli, garlic tahini yoghurt and grated hard cheese.

Çiftçi Pidesi

Flatbread with beef pepperoni, lamb sausage, turkey bacon, mozzarella, chilli, drizzled with hot honey, red onion

DESSERT

Chocolate & Sesame Cake

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

Berry Cheesecake

Vanilla with a berry coulis & fresh berries

Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust (gf)

Greek Style Doughnuts

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



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

SHARING MENU

36 for 2-courses

*for groups of 10 people or more, served sharing style

STARTERS

Sesame Coated Falafel

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

Lamb Kofte Meatballs

Cooked in a smoked paprika & tomato sauce

Signature Hummus

Topped with harrisa, extra virgin olive oil. Served with mini pickles & pink onion

Fatteh Pita Chips

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

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Homemade Cheese & Za'atar Flatbread

Freshly made flatbread seasoned with butter, garlic, mozzarella & za'atar

MAINS

Select three for your group

Chicken Shawarma Platter

Chicken shawarma served with a large chilli, pilaf rice, Lebanese style slaw, roasted cherry tomatoes, garlic yoghurt, pink onions & mini pickles

Lamb Lahmacun

Spiced lamb mince with tomatoes, garlic, & sumac, topped with slaw, onions, chillies, red cabbage, & tahini garlic yoghurt

Mushroom Flatbread Pizza

Seasoned mushrooms, extra virgin olive oil base, spinach, mozzarella, feta & pumpkin seeds (v, ask for vg)

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado

Melon & Halloumi Salad

Built with giant croutons, sumac seasonal leaf & cabbage, lemon & extra virgin olive oil, red onion, chilli, parsley (v)

Margherita

Grated mozzarella, basil & oregano (v, ask for vg)

SIDES

Rice Pilaf

Greek Salad

Simit Bread

Fried Batata

DESSERT

Plus £4 per person

Chocolate & Sesame Cake

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

Berry Cheesecake

Vanilla with a berry coulis & fresh berries

Greek Style Doughnuts

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



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