

SET MENU

20 for 3-courses and a drink

STARTERS

Signature Hummus

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

Shorba

Ask a team member about our seasonal soup

Sesame Coated Falafel

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

Croquetas

Ask our team about today's homemade filling

Truffle Patatas

Tossed in truffle oil, rosemary, grated halloumi & za'atar

MAINS

Margherita Pizza

18-hour signature pizza dough, fresh tomato base, grated mozzarella, fresh basil leaves & a sprinkle of dried oregano (v, ask for vg or gf)

Chicken Pizza

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

Lamb Meatballs & Rice Pilaf

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

Freshly Baked Pita

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

Falafel Bejewelled Rice Pilaf

Greek style salad & lebanese slaw, tzatziki, pistachios, walnuts & dried fruits (v, ask for vg)

Mushroom Cavatappi Pasta

Creamy mushroom sauce, spiced with cracked black pepper & a hint of chilli, topped with grated halloumi (v)

DESSERTS

Greek Style Doughnuts

Topped with pistachio, walnuts & honey (v)

Leila Cake

Milk-soaked sponge layered with cream & condensed milk, drizzled with honey and crowned with dried fruits and nuts (v)

DRINKS

Glass of House Red/ White/ Rose

Bottled Beer

Bottled Soft Drink



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.

Scan

v = vegetarian, vg = vegan, gf = gluten-free