

SET MENU

20 for 2-courses (starter & main)

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

Lamb Kofte Meatballs

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 (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 +£5

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)



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.

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