

IFTAR MENU

includes a bottle of still or sparkling water & dates

£30 for 2 - courses (starter & main)

STARTERS

Signature Hummus

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

Cheese Manakish

Freshly made flatbread seasoned with butter, garlic, za'atar & mozzarella (v, ask for vg or gf)

Croquetas

Crispy golden bites filled with creamy potato & melted cheese (v)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Shorba

Red lentils with carrot, tomato, onion, garlic & a hint of chilli, finished with a drizzle of tahini (v, gf, ask for vg)

Lamb Kofte Meatballs

Smoked paprika, chilli & za'atar

MAINS

Lamb Lahmacun

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

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado. Served with rice pilaf (ask for gf)

Chicken & Cheese Flatbread

Tomato base, tahini yoghurt, chilli & pink onion

Bejewelled Rice Pilaf

Greek style salad, lebanese slaw, tzatziki, pistachios, walnuts & dried fruits **Select from FALAFEL, CHICKEN OR LAMB**
(ask for vg or gf)

Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with homemade bread (ask for gf)

Cavatappi Pasta

Chilli, grated halloumi **Select from LAMB RAGU OR CREAMY MUSHROOM**

DESSERT +£5

Leila Cake

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

Chocolate Tahini Cheesecake

Vanilla cheesecake with chocolate & caramel drizzle, topped with caramelised sesame seeds & tahini (v)

Greek Style Doughnuts

Topped with pistachio, walnuts & honey (v)



Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A service charge will be added to your bill. *Our beef, lamb & chicken is halal.

Scan v = vegetarian vg = vegan gf = gluten free