

DINNER

Monday - Saturday / 5pm - 10:30pm
 Sunday / 5pm - 9:00pm, public holidays / 5pm - 9:00pm

ANTIPASTI & SMALL PLATES

MIXED OLIVES / 3.5
 V/VG/DF/GF/NF

PADRON PEPPERS / 5
 V/VG/DF/GF/NF

SPICY TORTILLA CRISPS / 5
 with Baba Ganoush
 V/VG/DF/NF

HAND CUT CHIPS / 3.5
 Garlic & Parsley seasoning
 V/VG/DF/GF/NF

VEGAN BITES / 6.75

LAMB FLATBREAD / 6.5
 Middle Eastern-spiced lamb, mint yoghurt, rocket, sumac & flatbread
 NF

MALOI PRAWNS / 7.5
 Coconut prawns in a chilli maloy sauce
 GF

KADAIF NEST / 7
 Filled with chargrilled aubergine, ricotta, on a bed of mint yoghurt
 V/NF

Crumb coated cauliflower, drizzled with maple syrup harissa. Served with garlic and chive vegan mayo
 V/VG/DF/NF

FRIED SQUID / 6.75

HUMMUS / 5
 Served with flatbread
 V/VG/DF/NF

STUFFED BELL PEPPER / 6.5
 Bulgur, green lentil, onion with mix spice on a bed of green hummus
 V/VG/DF/NF

KIBBEH / 6.5
 Fried fine bulgur croquette filled with spiced mince meat and walnut. Served with garlic yogurt and mint chili butter.

Served with Garlic aioli
 NF

LARGE PLATES

CHARGRILLED LAMB / 15

Smoked aubergine, yoghurt, chilli butter, flatbread crutons
 NF

JACK FRUIT SHAWARMA / 15

Spiced jack fruit and oyster mushroom shawarma with chili coconut rice,
 V/VG/DF/GF/NF

LAMB SHAWARMA / 14

Slow-cooked lamb, with chili turmeric rice and a side of garlic yoghurt
 NF

CHICKEN THIGHS / 14

Chargrilled chicken thighs, ginger & garlic marinade, chargrilled cauliflower, onions, pomegranate, tahini
 DF/GF/NF

PORK BAKLAVA / 14

Slow-cooked ham hock, sundried tomato and caramelised onion in filo pastry, served with rocket and feta
 NF

ONGLET STEAK / 15

Baby potato, tomato, cannellini beans, red & spring onions, white sesame, worcestershire sauce, pomegranate molasses and rosemary oil
 DF/GF/NF

THE VEGAN / 14

Roasted sweet potato, chickpea & red pepper sauce, pine nuts, tahini, on a bed of hummus & aubergine paste
 V/VG/DF/GF

SEA BASS / 14

Pan fried sea bass fillet in garlic and capper butter served on a pea pure mash topped with crispy sage
 GF/NF

SALADS

SINGLE 4.75 / CHOOSE THREE 9.5 / CHOOSE FOUR 10.45

AUBERGINE

Bulgur, spring onion, parsley, almond flakes, garlic yoghurt & pomegranate seeds
 V

CAULIFLOWER

Pickled red cabbage, fennel seeds, pomegranate, almond, mint & turmeric
 V/VG/DF/GF

CARROT

Green lentil, kale, zaatar, sesame & chilli flakes
 V/VG/DF/GF/NF

WHITE QUINOA

Red pepper, spring onion, parsley, cranberry & pomegranate
 V/VG/DF/GF/NF

BEET-ROUTE

Beetroot, fennel, apple, dill, mint, parsley & pomegranate molasses
 V/VG/DF/GF/NF

GREEN BEANS

White sesame, walnut, peas, dill, olives, capers, parsley & wholegrain mustard
 V/VG/DF/GF

SWEET POTATO SALAD

Balsamic glaze, red chilli, tahini, chickpeas, spring onion & parsley
 V/VG/DF/GF/NF

BROCCOLI

Baby potato, black sesame seeds, dill, orange zest, basil & garlic
 V/VG/DF/GF/NF





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WINE

WHITE	125ML 500ML BOTTLE			RED	125ML 500ML BOTTLE		
ORGANIC CATARRATTO Contrade Bellusa, Italy 2019	5.2	19	23	ORGANIC NERO D'AVOLA Contrade Bellusa, Italy 2018	5.2	19	23
TREBBIANO D'ABRUZZO BIOLOGICO Linea Valle D'oro Tollo, Italy 2018	5.5	20	25	MERLOT Morande Pionero, Chile 2018	5.5	20	25.5
ORGANIC CHARDONNAY NORTE SUR, Spain 2018	5.6	21	27	MONTEPULCIANO D'ABRUZZO Itynera, Italy 2017	5.8	21	27
VINHO VERDE AZAL AB VALLEY, Portugal 2018	5.8	22	27	DAO TINTO Prunus, Portugal 2016	5.9	22	28
PINOT GRIGIO Castel Firmian, Italy 2018	6	23	28.5	MALBEC Finca La Colonia, Argentina 2019	6.1	24	31
DAO BRANCO Prunus, Portugal 2017	6	23	29	PRIMITIVO RUMINAT Lunaria Biodynamic, Italy 2017	6.4	25	32
SAUVIGNON BLANC Domaine de la gran courtade, France 2019	6.1	24	31	SHIRAZ South Africa, 2015	6.6	26	34
ALBARINO Serra de estrela, Spain 2018			32	PINOT NERO Conte vistarino, Italy 2017			33
ORGANIC CHABLIS Domaine Ste Claire, JM Brocard, France, 2019			38	CHIANTI Superiore, Santa Cristina, Chile, 2018			42
ROSE	125ML 500ML BOTTLE			SPARKLING	125ML		BOTTLE
RIOJA ROSE Conde Valdemar, Spain 2018	5.1	19	23	SPUMANTE ROSATO Piazza grande di Modena, Italy	6.4		30
ORGANIC LADYBIRD ROSE Laibach, South Africa 2019	6	22	27.5	PROSECCO EXTRA DRY NV Ca'del Console, Italy	6.8		32

DESSERTS

REVANI / 6

Semolina cake soaked in orange blossom & sugar syrup, topped with vanilla gelato and berry compote

v

FIG KADAYIF / 6

Served with vanilla gelato

v

WARM BROWNIE / 5

Served with vanilla gelato, salted caramel sauce

v

HACKNEY GELATO / 2

Please ask a member of staff for available flavours. Vegan options available.

