



DINNER

Monday - Thursday 5pm - 10:30pm
 Friday - Saturday 5pm - 11:30pm
 Sunday, 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

SKIN ON CHIPS / 3.5
 Garlic & Parsley seasoning
 V/VG/DF/GF/NF

FRIED SQUID / 6.75

Served with garlic aioli
 NF

HUMMUS / 5

Served with flatbread
 V/VG/DF/NF

MALOI PRAWNS / 7.5

Coconut prawns in a chilli maloy sauce. Served with artisan bread

KADAI NEST / 7

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

VEGAN BITES / 6.75

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

LAMB FLATBREAD / 6.5

Middle Eastern-spiced lamb, mint yoghurt, rocket, sumac & flatbread
 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.

LARGE PLATES

CHARGRILLED LAMB / 16

Smoked aubergine, yoghurt, chilli butter, flatbread croutons
 NF

JACK FRUIT SHAWARMA / 15

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

LAMB SHAWARMA / 15

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, chickpeas & red pepper salsa, 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 capers butter served on a pea purée mash topped with crispy sage
 GF/NF

SALADS

SINGLE 4.75 / CHOOSE THREE 9.5 / CHOOSE FOUR 10.45

AUBERGINE

Feta cheese yogurt, parsley pomegranate, basil sauce
 V/GF/NF

PEACH

Pomegranate molasses, basil, red chilli, mint, parsley sauce
 V/VG/DF/GF

CARROT

Red kapyra, spring onion, red chilli, fennel, coriander, white sesame, mustard
 V/VG/DF/GF/NF

WHITE QUINOA

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

BEET-ROUTE

Beetroot, green lentil, red onion, dill, mint, crispy onion, molasses
 V/VG/DF/GF/NF

GREEN BEANS

Baby potato, white sesame, parsley, mint, mustard and shallot sauce
 V/VG/DF/GF

SWEET POTATO

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

BROCCOLI

Baby spinach, sugar snap, orange zest, black sesame, dill
 V/VG/GF/NF

Please ask a member of the team for allergen advice

A discretionary service charge of 12.5% will be added to your bill



/CAFEROUTE

DIETARIES - V: VEGETARIAN - VG: VEGAN - DF: DAIRY FREE - GF: GLUTEN FREE - NF: NUT FREE



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WINE

WHITE	125ML CARAFE BOTTLE			RED	125ML CARAFE BOTTLE		
ORGANIC CATARRATTO Contrade Bellusa, Italy 2019	5.2	19	23	ORGANIC NERO D'AVOLA Contrade Bellusa, Italy 2018	5.1	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	6	23	28	DAO TINTO Prunus, Portugal 2016	6.0	23	29
PINOT GRIGIO Castel Firmian, Italy 2018	6.1	24	31	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 CARAFE BOTTLE			SPARKLING	125ML	BOTTLE	
RIOJA ROSE Conde Valdemar, Spain 2018	5.1	19	23	SPUMANTE ROSATO Piazza grande di Modena, Italy			30
ORGANIC LADYBIRD ROSE Laibach, South Africa 2019	6	22	27.5	PROSECCO EXTRA DRY NV Ca'del Console, Italy	6.8		32
ORANGE	BOTTLE						
MALVASIA ORANGE Italy, 2020			29				

DESSERTS

FIG KADAYIF / 6

Served with vanilla gelato

v

WARM BROWNIE / 5

Served with vanilla gelato,
salted caramel sauce

v

REVANI / 6

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

v

HACKNEY GELATO / 2

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

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