

VEGETABLES

HOUSE MARINATED NOCELLARA OLIVES V GF 3.70

SPICY CRISPY OKRA, TOMATO-BIBER CHUTNEY V GF 5.25

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA V 7.50

HOUSE HUMMUS, SLOW-ROASTED & SPICED TOMATOES, CRISPY BITS, PITA V 6.50

CHARCOALED CARLISTON PEPPERS, GRATED TOMATO & TAHINI DRIZZLE, CHILLI V GF 5.75

ROASTED MAUVE AUBERGINE, RAW TAHINI, BLACK GRAPE MOLASSES V GF 7.75

PITA BALAGAN, GRILLED AND TOPPED WITH TODAY'S LARDER - DAILY PRICE

CHARRED CAULIFLOWER, LEMON ZEST-INFUSED CRÈME FRAICHE,
POMEGRANATE MOLASSES & SEEDS VG GF SMALL 6.50 MEDIUM 9.50 LARGE 14.00

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS,
PINE KERNELS, LABNEH DRIZZLE VG GF 8.50

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT VG GF 5.00

GREEN LEAF SALAD, LEMON & SUMAC DRESSING V GF 4.75

SALAD OF AVOCADO, CHARRED BROCCOLINI & ZA'ATAR SPICED GEM LETTUCE,
ROASTED PEPPERS & RED ONION, CRISPY SPICY CHICKPEAS & QUINOA,
URFA CHILLI & LEMON DRESSING V SMALL 8.50 LARGE 14.00

HARISSA-CHARRED ASPARAGUS, SOFT-BOILED EGG, KASHKAVAL,
SPICED BUTTER BEANS, CRISPY CAPER BUDS & LAMB'S LETTUCE VG GF 12.75

CHECK THE BOARD FOR DAILY SPECIALS

MEAT

WHOLE POUSSIN DEBONED AND GLAZED WITH RAS-EL-HANOUT & HONEY,
THEN CHARCOAL GRILLED, ROASTED SWEET POTATO GF DF 17.00

TURKEY SHAWARMA WITH DATES & PINE KERNELS ON GRILLED PITA, SALAD OF HOUSE PICKLES,
GARDEN VEGETABLES & HERBS, TAHINI DF 16.00

MOSHE'S HERBED & SPICED ANGUS BEEF & VENISON KOFTAS ON A BED OF HUMMUS & TAHINI,
GRILLED ONIONS, HARISSA OIL DRIZZLE, POMEGRANATE SEEDS DF GF 16.50

LAMB CHOPS MARINATED IN KABS & PLUMS, CHARCOALED HISPI CABBAGE,
VINE LEAVES & BARBERRIES CHIMICURRI GF DF 19.00

FISH & SEAFOOD

SQUID MARINATED IN ZA'ATAR THEN PAN-SEARED, CRUSHED ROASTED TOMATOES,
CAPERBERRIES, CRISPY KALE DF 14.50

SEARED TUNA MARINATED IN URFA & HONEY ON SALAD OF QUINOA, ROASTED HAZELNUTS & POMEGRANATE,
LEMON AVOCADO & TAMARIND DRIZZLE DF 19.00

WHOLE FISH RUBBED WITH DRIED LIME THEN CHARCOAL GRILLED,
ROASTED FENNEL BULB, GARLIC & OLIVE OIL DRESSING ON THE SIDE GF DF 17.50

COD ROASTED AND SMOTHERED WITH CHERMOULA WARM SALAD OF ISRAELI COUS COUS WITH
ARTICHOKES & WILD ZA'ATAR ON DILL YOGHURT 17.25

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

V - VEGAN & DF / VG - VEGETARIAN / GF - GLUTEN FREE / DF - DAIRY FREE