

ARABICA

DIPS | RIPS | PICKLES

ARABICA HUMMUS | 8.7 PB S

Zhug, shatta, confit garlic, pickled chilli

LABNEH WITH BRAISED RED CABBAGE & DUKKAH | 8.7 D

BABA GHANOUSH | 9 PB S

Smoked aubergine, tahini, pomegranate seeds

MUHAMMARA | 9 PB N

Roasted red pepper and walnut dip with pomegranate molasses

TARAMASALATA WITH TOBIKO CAVIAR | 9 G

Moscatel pickled cucumbers, fresh dill

PITA BREAD | 2.5 PB G

CRUDITÉS | 4.5 PB

HOUSE PICKLES | 5 PB

MARINATED OLIVES | 5 PB

HOT MEZE TO SHARE

BASTURMA'D OYSTER MUSHROOMS | 11 PB S

Grilled marinated mushrooms, date molasses, celeriac toum, sesame

GRILLED HALLOUMI WITH BLACK HONEY | 12 D S

Toasted sesame seeds, pul biber, mint

GOLDEN CRISPY SQUID | 15 G D S

Semolina crumbed squid with red pepper tarator

GRILLED PRAWNS WITH CITRUS BUTTER | 14.5 D

LAMB RIBLETS WITH HOT HONEY & ZA'ATAR | 11.5 S

FETA & SPINACH SIGARA BOREK | 13 D G E

Tomato and green zhug

VILLAGE-STYLE KIBBEH | 11 G D

Lebanese spinach & pine nut croquettes, minted labneh

BEIRUTI FALAFEL BITES | 9.5 PB S

Fermented chilli tarator

SIDES

BERBERE SPICED
SPROUTS | 9.5 PB S

Tahini, pickled golden raisins

HISPI & WALNUT
SALATA | 8.5 PB N

Shredded sweet heart cabbage,
toasted walnuts, dill, olive oil, lemon

BATATA HARRA | 8 PB

Potatoes with sautéed peppers,
garlic, chilli, coriander, lemon

TABBOULEH | 7.5 PB G N

Fresh herb salad, cracked wheat,
olive oil, citrus, hazelnuts

MEAT | FISH | VEG

BUTTERBEAN FETTEH | 15 D G

Braised butterbeans, heritage carrots, garlic yogurt, fried pita, dill

HERBED FREEKEH PILAF | 15 PB G N

Smoked green wheat, sweet baharat, apricots, toasted almonds, kale

LAMB KOFTE | 22 D S

Smoked atom butter, hummus, pickled chilli salad

CHICKEN & PISTACHIO SHISH | 20 D N

Grilled marinated chicken thighs, pistachio crumb, charred lemon

VEAL SHISH | 23

Warm fava, capers, dill

ROASTED COD WITH TAHINI | 27 N S

Fennel carrot soffrito, toasted pine nuts & almonds

FISH TAGINE | 27 E G

Prawns, corvina, squid, chickpeas, saffron & garlic sauce, griddled flatbread

PRIME RIB OF BEEF WITH ZHUG SPICES 750g | 90

SAUCES

TAHINI SAUCE | 2 PB S

GREEN ZHUG | 2.5 PB

A vibrant blend of fresh herbs,
green chillies, aromatic spices

TOUM | 2 E

Lebanese garlic sauce

AL SHAYTAN | 2 PB

Our devilishly addictive
fermented chilli sauce since 1999

ALL THE SAUCES | 7.5

CHEF'S SELECTION FOR THE WHOLE TABLE

SEASONALLY CHANGING 25TH ANNIVERSARY MENU - 48 PER PERSON/ MIN 2 PP. LET US TAKE CARE OF THE REST.



SIGNED ARABICA COOKBOOK | 28

SMALL PLATES. BIG CONNECTIONS

A journey through the flavour of the Eastern Mediterranean

DIETARIES PB PLANT-BASED G CONTAINS GLUTEN D CONTAINS DAIRY E CONTAINS EGG N CONTAINS NUTS S CONTAINS SESAME

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens.

A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today.

A discretionary £1 donation will be added to your bill to support the charity, Street Smart. Please let us know if you'd prefer to opt out.