

ARABICA

DIPS, RIPS & TIPPLES

CHAMPAGNE 16 90	ARABICA HUMMUS 8.8 PB S Zhug, shatta, confit garlic, pickled chilli	HOUSE PICKLES 5 PB
RANIA SPRITZ 11	HUMMUS WITH SPICED CONFIT LAMB 11.8 S Onion & parsley salad	MARINATED OLIVES 5 PB
NEGRONI 13	BEETROOT BORANI-ISH 8.5 D Sumac labneh, pickled beetroot, date molasses, nigella, dill	PITA BREAD 2.5 PB G
HIBISCUS MARGARITA 14	BABA GHANOUSH 8.5 PB S Smoked aubergine, tahini, pomegranate seeds	CRUDITÉS 4.5 PB
PISTACHIO SOUR 14	MUHAMMARA 8 PB N Roasted red pepper and walnut dip with pomegranate molasses	

MEZE

ARAYAS WITH TAHINI SALSA 11.5 G S Grilled Levantine meat toastie	GRILLED LEEKS WITH LABNEH & DUKKAH 11.5 D
SEA BREEM CRUDO 14.5 N Raw sea bream, harissa, preserved lemon, toasted almonds	FETA & SPINACH SIGARA BOREK 13 D G E
GOLDEN CRISPY SQUID 15 G D S Red pepper tarator	BAKED FREEKEH 9 D G Smoked green wheat, labneh, green olives, pine nuts, preserved lemon, dill
HALLOUMI WITH BLACK HONEY 12 D S Toasted sesame seeds, pul biber, mint	HISPI & WALNUT SALATA 10 PB N Shredded sweet heart cabbage, toasted walnuts, dill, olive oil, lemon
CHARGRILLED PRAWNS WITH CITRUS BUTTER 14.5 D	TABBOULEH 9 PB G N Fresh herb salad, cracked wheat, olive oil, citrus, hazelnuts
	BATATA HARRA 8.5 PB Fried potatoes, sautéed peppers, garlic, chilli, coriander, lemon

FROM THE FIRE, SEA AND THE SOIL

BERBERE SPICED CAULIFLOWER 15 PB S Tahini, spiced tomato, toasted coriander, chilli, herbs
CHICKEN & PISTACHIO SHISH 20 D N Grilled marinated chicken thighs, pistachio crumb, charred lemon
AUBERGINE SABICH 16 G E S N Fried aubergine, tahini, green zhug, amba, coriander, grated egg, chilli, cashews
AMBA SWORDFISH SHISH 25 D Sumac onions, yogurt
LAMB KOFTE WITH MINTED PEAS 22 D Smoked atom butter, yogurt, pickled celery
ROASTED COD WITH TAHINI 27 N S Fennel carrot sofrito, toasted pine nuts and almonds
VEAL CHOP WITH ZA'ATAR BUTTER 36 D S Smoked tomatoes

ALL THE SAUCES 7.5

TAHINI SAUCE 2 PB S	GREEN ZHUG 2.5 PB Fresh herbs, green chilli, spices	TOUM 2 E Lebanese garlic sauce	AL SHAYTAN 2 PB Our devilishly addictive fermented chilli sauce since 1999
------------------------------	---	--	--



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.