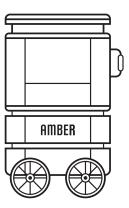
Mon - Sun 11:30 - 17



Salads a choice of 3 for 9 / 4 for 10

Miso Banana Aubergine -4.5

Walnuts, fried shallots, zhough, pomegranate, balzamic glaze

Quinoa & Corn - 4,5

Roasted red peppers, kale ,spring onions, puffed pumpkin seeds, yuzu soya dressing

Pumpkin - 4,5

Yogurt, pickled walnuts dressing, pumpkin seeds

Carrots & Parsnip −4,5

Purple and orange carrots, green tahini, nigella dukkah, corriander

Char grilled Broccoli — 4,5

Soya peanut sauce, chilli, chrispy garlic, peanuts

Courgettes -4,5

Green beans, peas, shallots and caper dressing, barley, mint

Tabouleh - 4.5

Parsley, bulgur wheat, tomatoes, pomegranate, spring onions

Pide Flatbread baked with fillings in the oven

Traditional - 6,5

Minced lamb, peppers, onions, tomato, parsley

Aubergine -7,5

Basil, feta cheese, roasted peppers, chilli

Shakshuka - 7

Baked tomato, pepper ragout, egg, tahini

Chorizo - 8

Caramelised onions, rocket, cherry tomato, goats cheese

Pita Burgers

14 hr Lamb shoulder - 8

Sumac onion, turkish peppers, tahini, tomato

Chrispy chicken thigh -7

Kimchi, harissa mayo, gem lettuce

Cauliflower -7

Fresh herbs, green tahini, pomegranates, dukkah

Plates or with a choice of 2 salads for 12 / 3 for 13

Glazed Salmon - 8

Sweet chilli baked salmon, sesame, house kimchi (served only on its own)

Chicken Chop – 8

Preserved lemon & basil marinated chicken thighs

Frittata – 7

Spinach, feta, chilli, onions, peppers, potatoes

Zucchini Halloumi Fritters – 8

Kale cauliflower rice, yogurt, almonds, fresh herbs

Meatballs – 8

Oven baked casserole of potatoes, peppers, onions, with mild spicy tomato paprika sauce

Sides

Jerusalem Pita - 1,5

Round flatbread with a pocket

Simit — 1,5

Turkish sesame ring pastry

Sourdough Sweet -3,5

Mango and honey butter

Amber Hummus Salsa - 5

Served with Pita

Marinated Olives -2

Kalamata & green Chalkidiki

House Fried Potato -4

Chives, mayo, parmesan, truffle oil