



Mon - Sun 11:30 - 17

LUNCH

Salads Choice of 3 for 10

Miso aubergine – 4,5

Date yogurt, pomegranates, parsley mint drizzle, toasted almonds, crispy shallots

Green beans – 4,5

Green beans, sugar snap, rainbow chard, orange, coriander seeds

Butternut squash – 4,5

Whipped feta, nigella & sesame seeds, crispy shallots, pumpkin seeds, pomegranate molasses, parsley drizzle

Fennel – 4,5

Pear, walnuts, parsnip, pickled blackberries, dill

Beetroot – 4,5

Beetroot, green and beluga lentils, coriander, yogurt, balsamic glaze

Quinoa – 4,5

Edamame, salted peanuts, yuzu dressing, parsley, roasted peppers

Tabouleh – 4,5

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions

Pide Flatbread baked with toppings in the oven

Traditional – 8

Minced lamb, peppers, onions, tomato, parsley

Aubergine – 9

Basil, feta cheese, roasted peppers, chilli

Shakshuka – 8 add Pastirma 3

Baked tomato, pepper ragout, egg, tahini, dukkah

Nduja – 9

Spinach, cherry tomatoes, house cokelek cheese

Pita Burgers or with choice of 2 salad for 13

14 hr lamb shoulder – 9

Sumac onion, Turkish pickled peppers, tahini, tomato, gem lettuce

Crispy chicken thigh – 8,5

House kimchi, harissa mayo, gem lettuce

Cauliflower – 8,5

Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates

All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information

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

Plates or with choice of 2 salads for 13

Trout – 9

Sweet chilli baked trout

Moroccan chicken – 9

Slow roasted chicken leg with olives and spices

Frittata – 8

Spinach, feta, chilli, onions, peppers, potatoes

Zucchini halloumi fritters – 8

Kale cauliflower rice, yogurt, almonds, fresh herbs

Meatballs – 9

Lamb meatballs, yogurt tahini, sumac onions and pickled pepper

Snacks & sides

Amber hummus salsa – 6

Served with grilled pita

Burrata – 9

Apricot puree, basil & pistachio pesto, sourdough

Kofte – 7,5

Stuffed gem lettuce with lentil & bulgur kofte, sumac pomegranate gremolata

House fried potato – 4,5

Chives, harissa mayo, truffle oil

Jerusalem pita – 1,5

Round flatbread with a pocket

Simit – 1,5

Turkish sesame ring pastry

Sourdough sweet – 4,5

Mango and honey butter

Corn bread – 3

House gluten free, nigella seeds, spring onions, parsley

Marinated olives – 3,5

Kalamata & green Chalkidiki