



Salads Choice of 3 for 10

Miso aubergine

Date yogurt, pomegranates, parsley mint drizzle, toasted almonds, crispy shallots – 4,5

Brussels sprouts

Turmeric cauliflower, cranberries, almonds, balsamic glaze – 4,5

Greenbeans & Potato

Green beans, baby potatoes with shallots vinaigrette, sesame seeds. – 4,5

Chargrilled Broccoli

Peanut butter, chilli, fried garlic, soy – 4,5

Quinoa

Charred corn, kale, yuzu dressing, parsley, roasted peppers – 4,5

Tabouleh

Parsley, cauliflower rice, tomatoes, pomegranate, spring onions – 4,5

Pide Flatbread baked with toppings in the oven

Traditional

Minced lamb, peppers, onions, tomato, parsley – 9

Burnt leeks

Blue cheese, caramelised onions, basil, figs – 11

Nduja

Spinach, cherry tomatoes, house cokelek cheese – 10

Plates or with choice of 2 salads for 13

Chicken Chop

Dabu dabu sauce, hazelnuts coconut flakes – 9

Zucchini halloumi fritters

Kale cauliflower rice, yogurt, almonds, fresh herbs – 8

Meatballs

Oven baked casserole of potatoes, peppers, onions, with mild spicy tomato paprika sauce – 9

Pita Burgers or with choice of 2 salad for 13

14 hr lamb shoulder

Sumac onion, Turkish pickled peppers, tahini, tomato, gem lettuce – 9

Crispy chicken thigh

House kimchi, cemen mayo, gem lettuce – 9

Cauliflower

Fried cauliflower, crispy shallots, green tahini, soft herbs, pomegranates – 8

Snacks & sides

Amber hummus salsa

Served with grilled pita – 6

Kofte

Stuffed gem lettuce with lentil & bulgur kofte, sumac pomegranate gremolata – 7,5

House fried potato

Chives, truffle oil, cemen mayo – 4,5

Jerusalem pita

Round flatbread with a pocket – 1,5

Mango Butter

Served with house sourdough bread – 4,5

Corn bread

House gluten free, nigella seeds, spring onions, parsley – 3,5

Marinated olives

Kalamata & green Chalkidiki – 3,5

Classics available on request

White Wine

	175	500	75cl
Frentano, organic Trebiano d'Abruzzo, Italy, 2018	6	15	23
Sel et Sable Picpoul de Pinet AOP, France, 2018			25
Gran Cerdo, biodynamic Rioja Alta, Spain, 2018	6,5	16	27
Rabl Gruner Veltliner Loss, Langenlois, Austria, 2017			29
Domaine Guy Allion 100% Sauvignon Blanc, France, 2018	8	23	33
Koester Wolff 100% Riesling, Germany, 2017			28

Rose & Skin Contact

Volubilia Rose Domaine de la Zouina, Morocco, 2018	6,5	16	26
Baglio Bianco IGP, organic skin contact 100% Catarrato, Cielo, Sicily, Italy, 2018			32

Red Wine

	175 ml	500	75cl
Les Petits Clement Merlot, natural Côtes du Tarn, France, 2018	6	15	23
Sensas Pinot Noir Pays D'Oc, France, 2017	6,5	16	25
Camille Malbec, organic Château du Cèdre, Cahors, France, 2018	7	18	28
Podere Gamba Chianti, organic San Ferdinando, Val Di Chiana, 2017			37
Kayra Okuzgozu Anatolia, Reserve, Turkey 2013	8	20	34
Cabernet Sauvignon Viento Aliseo, Spain 2017			33
Les Hautsdu Terval, Terrasses du Larzac, France 2018			38

Sparkling

	125	75cl
Prosecco Era Italy, NV organic	7	32
Champagne Jean Paul Deville Cuvée Carte Noire, Brut, France		64

Cocktails

Amber Road Bulleit bourbon, velvet falernum, angostura bitters	10
Peruvian Petal Pisco, homemade rose syrup, aquafaba, lemon	9
Pear G & T Tanqueray, pear, homemade thyme syrup, peychaud bitters	9
San Remo Martini Espresso, vodka, Frangelico, amaretto	9
Figmary Tanqueray, figue liqueur, homemade rosemary syrup, prosecco	8

Beers

Efes 500ml Pilsener, Turkey	4,9
Posh Lager 330ml Lager, Forest Road Brewery, Hackney	4,9
Forest Pale Ale 330ml Pale Ale, Forest Road Brewery, Hackney	4,9

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.