



Salads Choice of 3 for 10

- Miso aubergine**
Date yogurt, pomegranates, parsley mint drizzle, toasted almonds, – 4,5
- Brussels sprouts**
Turmeric cauliflower, cranberries, almonds, balsamic glaze – 4,5
- Butternut squash**
Baby spinach, roasted onions, pickled cabbage, chickpeas, ras el hanout, sesame seeds. – 4,5
- Balsamic Beetroot**
Beluga & Puy lentils, pickled shallots, yogurt, dill and sumac – 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

- Fried Chicken**
Mango, soft herbs, lime leaf dressing – 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
- Cauliflower**
Fried cauliflower, crispy shallots, green tahini, pomegranate, dukkah – 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

Mon - Sun 11:30 - 17

LUNCH

Dinner
5
10:30

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	175	500	75cl
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 Vauban Frere Brut N.V. France		64

Cocktails	Classics available on request
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.