

## APERITIF

Nargarita 6 /12  
 Chilli Cherry Negroni 6.5 /13  
 Saffron Spritz 11

**BREAD**

Sourdough, fermented chilli butter 4.5  
 Pita 2.5  
 Chorek brioche 3.5  
 Corn bread 4.5  
 Bread board 7

**SNACKS AND DIPS**

Apricot, browned melted butter, almonds 5.5  
 Zucchini fritters, whipped feta, mint 3 each  
 Olives 3.5  
 Labneh, fermented chilli, crispy shallots 7  
 Muhammara, confit walnuts 8  
 Hummus, chickpea salsa 8

**SMALL**

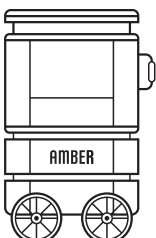
Grilled Tiger prawns, sucuk baharat sauce 16  
 Seabass crudo, bergamot, smoked almonds, 15  
 Grilled chicken thighs, zough, amba 14  
 Adana lamb skewers 11  
 Cauliflower, green tahini, pomegranate 12.5  
 Charred carrots, vadouvan labneh 9  
 Lentil kofte, gem lettuce, pomegranate molasses, sumac 8.5  
 Oyster mushroom skewers 8

**LARGE**

Glazed lamb shoulder, smoked aubergine, yogurt, Aleppo butter 24  
 Pork ribeye, burnt tomato ezme, charliston herb salad 23  
 Flat iron steak, chermoula, grilled onion 25  
 Seabream, macadamia tahini, grape salsa 24  
 Aubergine schnitzel, harissa butter, pickled cucumber 19

**SIDES AND EXTRAS**

Smoked potatoes, aioli 7.5  
 Tabouleh, pomegranates 7.5  
 Charred hispi cabbage, fermented chilli hot honey 7.5  
 Fermented chilli, extra virgin olive oil 2  
 Green tahini 2



All our food is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free.

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