MON – SUN 17-22 DINNER MENU

## APERITIF

Spicy Hibiscus Margarita 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 7.5
Hummus, chickpea salsa 7.5

## SMALL

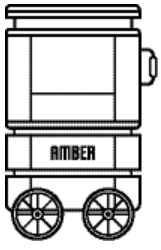
Grilled Tiger prawns, sucuk baharat sauce 17
Seabass crudo, bergamot, smoked almonds, 15
Grilled chicken thighs, zough, amba 14
Adana lamb skewers 11
Cauliflower, green tahini, pomegranate 12.5
Charred carrots, vadouvan labneh 9
Lentil kofte, gem lettuce, pomegranate molasses, sumac 9.5
Oyster mushroom skewers 8

## LARGE

Glazed lamb shoulder, smoked aubergine, yogurt, Aleppo butter 25
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.