

# Honey & Co.

Food from the  
Middle East

## SEASONAL WINE RECOMMENDATIONS

Lyrarakis Liatiko 2022 / Crete, Greece – 9/22/35

Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 12.5/30/60

## HOUSE COCKTAILS

Marrakech Gin & Tonic – Gin, lemon, kalamata olive & Aegean tonic – 12.5

Campari Spritz – Campari, cava, soda & orange – 13

Spicy Guindilla Margarita – Tequila, lime, honey & pickled guindilla chilli – 13

Cardamom & Fig Old Fashioned – Cardamom & fig infused bourbon, orange zest – 13

Sumac & Pomegranate Cosmopolitan – 13.5

Plum & Thyme Shrub, alcohol free, made in house – 7.5

## OUR SUMMER MENU

**Bread selection** – pitta, challah, sesame bread & Greek olive oil – 9.5

**Snack plate** – house pickles, bureka, olives, crudites & tahini – 10.5

**Creamy hummus**, marinated chilli garlic chickpeas, pitta – 11.5

**Green falafel** with lemony cabbage salad, tahini – 12.5

**Aubergine & tomato salad**, red onion, fresh herbs & chilli – 13.5

**Turkish fig & goats' cheese salad**, roasted pistachios, mint & honey – 15.5

**Big Itzik** – chopped charred aubergine, red & yellow peppers, salsa & crostini – 14.5

**Prawn tagine** – prawns in tomato, orange & cardamom sauce, fresh thyme, bread – 25

**Roasted mauve aubergine** with BBQ tahini crust, jewelled rice salad & lime – 24

**Seabream fillets**, with grape, cucumber & mint salad, lemony yoghurt – 26

**Yemeni meatballs** – lentils, green tahini & pickled tomato – 24

**Pomegranate molasses chicken** with pistachios & bulgar wheat salad – 24.5

**Lamb shawarma** on charred pitta, cabbage salad, amba sauce & yoghurt – 25

Please ask for allergy info. All our food may contain sesame & nuts.

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

Visit us online

[honeyandco.co.uk](http://honeyandco.co.uk)

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## **WINE TO MATCH OUR FOOD & THE SEASON**

Sourced by our friends at Keeling Andrew & Co, from growers and makers who are as particular about what they put in the bottle as we are about what we put on your plate.

**Glass wine – 125ml Carafe – 375ml**

### **Bubbles**

Dominio Requena NV / Catalonia, Spain – 9/39  
Prosecco Malibràn Sottoriva 2021 / Veneto, Italy – 50  
Pierre Bailette Brut Village NV / Champagne, France – 90

### **Orange**

Larutan Bodegas Parra Jimenez Verdejo 2023 / La Mancha, Spain – 10/24/45  
Calabretta Ansonica Bianco 2022 / Calabria, Italy – 52

### **Retsina**

Tetramythos Retsina Amphorē Nature 2023 / Peloponnese, Greece – 9/22/35  
Kamara Retsina Nimbus Ritinitis 2021 / Macedonia, Greece – 12.5/30/60

### **White**

Semeli Moschofilero Feast 2022 / Peloponnese, Greece – 8/17.5/31  
Massaya Blanc 2021 / Bekaa Valley, Lebanon – 12/28/52  
Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 12.5/30/60  
Hatzidakis Assyrtiko 2023 / Santorini, Greece – 70  
Envinate Palo Blanco 2021 / Tenerife, Spain – 78

### **Rosé**

Domaine Triennes 2023 / Provence, France – 10/25/42  
Domaine Maby Tavel La Forcardière 2022 / Rhône, France – 11.5/27/50  
Ktima Zafeirakis Limniona 2022 / Tirnavos, Greece – 55

### **Chilled Red**

Lyrarakis Liatiko 2022 / Crete, Greece – 9/22/35  
Sant Armettu Rosamarinu 2022 / Corsica, France – 66

### **Red**

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/17.5/31  
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/26/45  
Envinate Albahra 2022 / Castilla-La Mancha, Spain – 12.5/30/60  
Dalamara Naoussa Xinomavro 2021 / Naoussa, Greece – 68  
Sortevera Vino Tinto 2021 / Tenerife, Spain – 78

### **Beer**

Partizan Pale Ale / Lager 330ml – 6.5 Lucky Saint 0.5% lager – 6

### **Soft drinks**

House Lemonade / Orange Blossom Iced Tea – 4.5 glass / 8 jug  
Agua de Madre – Blood orange bitters / Pomegranate & hibiscus / Pink grapefruit & lime – 4.5

**SIGNED COPIES OF OUR COOKBOOKS ARE AVAILABLE – All 28**

Chasing Smoke / Honey & Co: At Home /  
Honey & Co: Food from The Middle East / Honey & Co: The Baking Book