

# Honey & Co.

Food from the  
Middle East

## SEASONAL WINE RECOMMENDATIONS

Suertes del Marques, 7 Fuentes 2020 / Tenerife, Spain - 12/29/58

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

## HOUSE COCKTAILS

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

Spicy Guindilla Margarita - Tequila, lime & pickled guindilla chilli - 13

Cardamom & Fig Old Fashioned - Cardamom & fig infused bourbon, zest - 13

Sumac & Pomegranate Cosmopolitan - 13.5

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

## OUR AUTUMN MENU

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

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

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

**Spiced pumpkin falafel**, tomato & clementine salad, tahini & silan - 12.5

**Beetroot sabzi salad**, salt baked beetroots, fresh herbs & pomegranate molasses - 13.5

**Labaneh**, roasted butternut squash, harissa & pine nuts - 14.5

**Saffron poached pear**, roasted walnuts & endive salad - 15.5

**Royal Mansaf** - slow cooked lamb, saffron rice, yogurt, almonds & golden raisins - 26

**Matbucha** - prawns in a spicy tomato & pepper sauce, with cracked wheat - 25

**Roasted mauve aubergine** with BBQ tahini crust, jewelled rice salad & lime - 25

**Sea bream & fennel tagine** with Roseval potatoes & orange - 25

**Lentil hotpot**, burnt aubergine, scorched egg yolk & sfinge bread - 23.5

**Madfunia** - chicken braised with chestnuts & figs, topped with crisp kadaif pastry - 24

Card payments only, we no longer accept cash.

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 2022 / Veneto, Italy – 50  
Pierre Bailette Brut Village NV / Champagne, France – 90

### **Orange**

Bodegas Parra Jimenez Larutan Verdejo 2023 / La Mancha, Spain – 10/26/45  
Calabretta Ansonica Bianco 2022 / Calabria, Italy – 12/30/57  
Giusto Occhipinti Cos Pithos Bianco 2022 / Sicily, Italy – 68

### **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 2023 / Peloponnese, Greece – 8/17.5/31  
Gorronzona Bizkaiko Txakolina 2023 / Bakio, Spain – 10/24/42  
Massaya Blanc 2022 / Bekaa Valley, Lebanon – 12/28/52  
Can Sumoi Xarel-lo 2023 / Catalonia, Spain – 12.5/30/60  
Envinate Palo Blanco 2022 / Tenerife, Spain – 78  
Hatzidakis Assyrtiko 2023 / Santorini, Greece – 80

### **Rosé**

Domaine Triennes 2023 / Provence, France – 10/25/42  
Ktima Zafeirakis Limniona 2022 / Tirnavos, Greece – 55

### **Chilled Red**

Lyrarakis Liatiko 2023 / Crete, Greece – 9/22/35  
Sant Armettu Rosamarinu 2022 / Corsica, France – 69

### **Red**

Nerello Mascalese Terre Siciliane 2022 / Sicily, Italy – 8/17.5/31  
Casa de valle 'Soca de Pura Ceba' Joven Tinto 2022 / La Mancha, Spain – 10/24/42  
Thymiopoulos Xinomavro Jeunes Vignes 2022 / Naoussa, Greece – 11/26/45  
Suertes del Marques, 7 Fuentes 2020 / Tenerife, Spain – 12/29/58  
Trediberri Barbera d'Alba 2023 / Piedmont, Italy – 12.5/30/60  
Envinate Albahra 2022 / Castilla-La Mancha, Spain – 12.5/30/60  
Dalamara Naoussa Xinomavro 2022 / Naoussa, Greece – 68  
Sortevera Vino Tinto 2021 / Tenerife, Spain – 78  
Bodegas R Lopez de Heredia Vina Bosconia Rioja Tinto Reserva 2013 / Rioja, Spain – 90

### **Beer**

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

### **Soft drinks**

House Lemonade / Orange Blossom Iced Tea / Quince & Chamomile Iced Tea – 4.5 glass / 9.5 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