



## OUR SPRING SHARING MENU

### Start with our mezze for the whole table to share

**Yemeni falafel** with cucumber & mint salad, tahini

**Creamy hummus**, green chilli tatbila, chickpeas & pitta

**Spring tabule** with radish, kohlrabi, avocado & cracked wheat

**Wild garlic labaneh** with asparagus marinated in salsa verde, dukkah

**Aubergine & tomato salad**, pomegranate, red onion & fresh herbs

**Cheesy bouikos**, house pickles, Kalamata olives, bread & olive oil

### Followed by a main of your choice

– 39.5 pp / w. dessert 44.5 pp

Any single mezze plate –12.5

## MAINS

### **Savoury cheesecake**

Grezzina courgettes, feta, goats' cheese, pistachios, pickled green peppers & dill, green leaf salad – 21.5

### **Springtime meatballs**

Lamb & beef meatballs braised with peas, mint & yoghurt, served with basmati rice – 23.5

### **Honey & harissa red mullet en papillote**

Charred calçot & spring onion salad, crushed almonds & sesame oil – 24.5

### **Musakhan chicken**

Slow-cooked chicken & pomegranate baked in flatbread with a parsley, sumac & red onion salad – 22.5

### **BBQ tahini aubergine**

Roasted mauve aubergine with BBQ tahini crust, jewelled rice salad, cranberries & lime – 21.5

Extra pitta – 1 / Green leaves – 4.5 / Bread selection – 6.5

**Nibbles:** Roasted salted almonds / Kalamata olives / Feta with smokey paprika – 4.5 each

Please ask for allergy info. All our food may contain nuts. A service charge of 12.5% will be added to your bill.

Visit us online  
[honeyandco.co.uk](http://honeyandco.co.uk)  
follow us on social @honeyandco @honeyandsmokerestaurant @honeyandspicedeli

## WINE TO MATCH OUR FOOD AND THE SEASON

Like us, this selection of wine comes from the hot shores of the Mediterranean. Like our food, they bring with them everything we love from that part of the world: the scent of herbs, juicy fruit, salty breeze from the beach & sun-baked hills.

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.

### To Start

**Tetramythos Retsina Amphore Nature** /  
Peloponnese, Greece  
*Aged under pine resin, lemony & herbal – 9/35*

### Bubbles

**Pago de Tharsys Cava** / Catalonia, Spain  
*Crisp, dry & refreshing – 9/35*

**Malibràn Sottoriva' Col Fondo Prosecco** / Veneto, Italy  
*Unfiltered, low-intervention, light fizz – 48*

**Brut Premiere Cuvee Bruno Paillard** / Champagne, France  
*Candied citrus & buttery notes – 70*

### White

**Semeli Moschofilero Feast 2020** / Peloponnese, Greece  
*Stone fruit & floral, balanced acidity – 8/29*

**Domaine Lauriers Picpoul de Pinet Terre des 13 Vents 2020** / Languedoc, France  
*Citrus & mineral notes, dry & refreshing – 9/35*

**Star of Bethlehem, Dabouki 2019** / Palestine  
*Fresh, light & balanced – 11/40*

**Can Sumoi Xarel-lo 2020** / Catalonia, Spain  
*Saline notes & bright acidity – 12/49*

**Vlassides Alates Xynisteri 2019** / Afames, Cyprus  
*Golden, citrusy & oak aged – 60*

**Vassaltis Assyrtiko 2020** / Santorini, Greece  
*Beautifully light & crisp, indigenous grapes – 70*

Glass wine - 125 ml

### Rosé

**Domaine Triennes 2020** / Provence, France  
*Crisp, floral & refreshing – 10/40*

**Thymiopoulos Rose de Xinomavro 2020** / Naoussa, Greece  
*Light, wild strawberry & round tannins - 48*

### Orange

**Fuori Riccio Alepa** / Campania, Italy  
*Orange peel, juicy & golden – 52*

### Red

**Paolo Petrilli Motta del Lupo 2019** / Puglia, Italy  
*Black & red fruit, spicy & dry – 8/29*

**Lyrarakis Liatiko 2020** / Crete, Greece  
*Light & juicy, can also be served chilled – 9/35*

**Corbières Cuvée Classique Château Ollieux Romanis 2019**  
/ Languedoc, France  
*Well - rounded & classic – 11/42*

**Envinate Albahra 2020** / Alicante, Spain  
*Smoky, silky & smooth – 12/52*

**Maia Mare 2020** / Upper Galilee, Israel  
*Mellow fruit & mountain herbs – 12.5/58*

**Feudo Montoni Nero d'Avola Vigna Lagnusa 2018** /  
Sicily, Italy  
*Full bodied, rich & earthy – 55*

**Dalamara Naoussa Xinomavro 2019** / Naoussa, Greece  
*Bold tannins, bright acidity & savoury notes – 63*

**Château Musar 1998** / Bekaa Valley, Lebanon  
*Light, delicate & super fresh – 87*

## HOUSE COCKTAILS – 12

**House Bellini** (10)  
Raspberry & rose pureé with Cava

**Negroni**  
Gin, sweet vermouth & Campari

**Orange Blossom Old Fashioned**  
Woodford Reserve, orange blossom water, orange zest,  
bitters & brown sugar

**Marrakech Gin & Tea**  
Marrakech gin, green tea, lime & star anise

**Ramallah Mule**  
Vodka, ginger ale, bitters & dried Persian lime

**Moshiko**  
Middle Eastern Mojito -  
Spiced rum, mint, house lemonade & crushed ice

### Soft drinks

House Lemonade – 3.5  
Orange Blossom Iced Tea – 3.5  
Large Sparkling water – 4

### Beer

Estrella – 4.5  
Meantime Pale Ale – 4.5  
Lucky Saint alcohol free – 4.5

**SIGNED COPIES OF OUR COOKBOOKS ARE AVAILABLE – All 26**

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