



OUR AUTUMN SHARING MENU

for the whole table to share
55 pp / 50pp without dessert

Mezze selection to share

Bread selection, herby bureka pickles & olives
Creamy hummus, chilli garlic marinated chickpeas, tahini
Labaneh, with butternut squash, harissa & pine nut salsa
Saffron poached pear & endive salad, walnuts & honey
Aubergine rolls stuffed with pistachios, caramelised onion & pomegranate
Spiced pumpkin falafel with tahini & silan

Followed by a main of your choice

Madfunia – slow-cooked chicken with chesnuts & dried figs, under a crisp kadif topping
Fish Siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsely
Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime
Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread
Prawns matbucha – prawns braised in a rich tomato & peppers served with cracked wheat
Royal Mansaf – Slow-cooked lamb with saffron rice, almonds & golden raisins

Dessert

Feta & honey cheesecake
Claudia Roden's orange & almond cake
Plum pistachio slice, sour cream

WINE MATCHING

37.5 pp / 30 pp without dessert wine
our recommended pairing for each course

Arrival – Cava Pago de Tharsys
Mezze – Lyrarakis Liatiko, chilled
Main – Xinomavro or Massaya Blanc
Dessert – Samos Nectar

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