

Honey

&

Co.

Food from the
Middle East

OUR SPRING SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, cheesy bouikos, pickles & olives

Creamy hummus, chilli garlic chickpeas, tahini

Yemeni style falafel

Tomato & pomegranate tabule, cracked wheat, celery & herbs

Warm manouri cheese salad, peas, broad beans, courgette and mint

Big Itzik salad, charred aubergine, red & yellow peppers, zehug & lavoush crackers

Followed by a main of your choice

Lamb siniya – spiced mince lamb & cauliflower, tahini crust, pine nuts & tomato salad

Gundi Sabzi – Persian chicken dumplings in fragrant broth, chickpeas & radish

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

Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime

Pomegranate molasses chicken with pistachios & bulgar wheat salad

Pan fried seabream, grape, cucumber & mint salad, lemony yoghurt

Choose from our dessert menu

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.

Visit us online

honeyandco.co.uk

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