



OUR SPRING SHARING MENU

for the whole table to share

57.5 pp / 50pp without dessert

Mezze selection to share

Bread selection, herby bureka pickles & olives
Creamy hummus, chilli garlic marinated chickpeas, tahini
Jerusalem style falafel with lemony cabbage & pomegranate salad, tahini
Aubergine & Spring tomato salad, red onion, fresh herbs & chilli
Ramson leaf labaneh, with fried artichokes, pine nuts and sumac
British asparagus salad with broad beans, lemon saffron dressing & dukkah

Followed by a main of your choice

Patlican – slow-cooked lamb with aubergine & pomegranate molasses, baked in a pitta
Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread
Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime
Balkan kofta – beef & kashkaval cheese with roasted peppers & garlic yoghurt sauce
Fish Siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsley
Chicken marinated in sweet garlic – spring freekeh tabule with peas, feta

Dessert

Feta & honey cheesecake
Dark chocolate masala cake
Ricotta, almond & vanilla cake

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.