



OUR WINTER 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
Labaneh, with celeriac, caper salsa & crispy Jerusalem artichokes
Poached quince, curd cheese & spiced honey hazelnuts
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 chestnuts & dried figs, under a crisp kadif topping
Fish Siniya – sea bass & harissa baked with tahini, tomatoes, pine nuts & parsley
Roasted mauve aubergine with BBQ tahini crust, jeweled rice salad & lime
Lentil hot pot – puy lentils, burnt aubergine, zehug, scorched egg yolk & sfinge bread
Patlican – slow-cooked lamb with aubergine & pomegranate molasses, baked in a pitta
Tunisian Meatballs with quince in sweet, sour & spicy tomato sauce

Dessert

Feta & honey cheesecake
Chocolate & candied pecan slice
Warm chestnut cake, caramel sauce & 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.