

# SMALL PLATES

Olives	6.00
A seasoned medley of green & black Mediterranean olives	
Khobez Chips with Ezme	5.75
Harissa brushed baked Khobez served with a spicy tomato dip	
Hummus with Breadsticks	5.95
Roasted garlic hummus & homemade breadsticks (ask for harissa)	
Za'atar Bread	<b>5.75</b>
Smokey za'atar seasoning brushed with olive oil	
Four Cheese Bread	6.95
Roasted garlic, mozzarella, fontina, blue cheese & grana padano	
Honey Truffled Patatas	7.50
Tossed in truffle oil, rosemary, grana padano & za'atar	
Falafel	7.50
Freshly homemade with harissa yoghurt & a herby zhough dressing	
Halloumi	8.75
Fried with Aleppo & pomegranate chilli jam	
Patatas Bravas	7.00
Crispy potatoes served with a smokey tomato sauce & garlic aioli	
Lamb Kofte	9.95
Served on tzatziki with pomegranate, harissa oil & mint	
Tiger Prawns	14.50
Pan-fried shell-on in Aleppo garlic butter, lemon, chilli & parsley	
Calamari	9.95
Lightly coated squid with garlic aioli & sliced chilli	
Pear & Blue Cheese Salad	5.75
A leafy herb mix with walnuts, pomegranate & radish	
Heritage Tomato Salad  Manchego, sumac onions & a citrus dressing	5.75
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Greek Salad  The traditional classic salad with feta, olives & a light dressing	6.00
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Padron Peppers  Blistered padron peppers with a sprinkle of cracked sea salt	5.75
bilotor sa padron poppers with a sprinnie or cracked sea sait	

### PILAF BOWLS

A mixture of orzo, farro and long grain rice, slow cooked with extra virgin olive oil, lemon, onion, rosemary, thyme and fresh parsley.

Lemon Chicken	16.50
Rice pilaf with Greek salad, garlic hummus, lettuce & slaw	
Falafel	15.75
Tomato salad, zhoug, garlic hummus, rice pilaf, lettuce & slaw	
Lamb Kofte	16.00

Greek salad, ezme, tzatziki, sumac red onion, garlic hummus, rice pilaf, lettuce & slaw

# TOPPED FLATBREAD

Turkish Eggs & Spiced Lamb  Garlic yoghurt, Aleppo butter, spiced lamb & poached egg	14.50
Salmon & Avocado Smoked salmon, smashed avocado, dill & poached egg	14.75
Smokey Chickpeas Harissa chickpeas, garlic yoghurt, spinach, feta & poached egg	13.95
Blue Cheese, Chicory & Pear Green salad, candied walnuts, blue cheese, pear & garlic yoghurt	13.00
<b>Lemon Chicken</b> Roast chicken with garlic yoghurt, pomegranate, chilli & parsley	14.75

# FILLED PITAS

All our freshly homemade pita breads are served with garlic aioli, zhough, pickled cabbage, za'atar, red onion & chilli. Select your filling:

Chicken	15.95
Beef Short Rib	16.00
Falafel	14.50
Lamb Kofte	14.95

# MEDITERRANEAN PIZZA

<b>Tomáta</b> Roasted baby tomatoes, buffalo mozzarella, fresh basil & oregano	14.50
<b>Lamb</b> Harissa, guindilla peppers, red cabbage, tahini drizzle & mint	16.50
Wild Mushroom Olive oil, spinach, mozzarella, feta, pumpkin seeds & Aleppo pepper	15.75
<b>Tartufo</b> Prosciutto, buffalo mozzarella, rocket, truffle oil & grana padano	17.00
<b>Chicken</b> Padron peppers, sumac onions, harissa, mozzarella & chilli	16.95
<b>Nduja</b> Salami, chorizo, honey drizzle, mozzarella & grilled chilli peppers	17.00

\*All of our dough for pizzas, flatbreads & pitas are made in-house daily



### Scan for allergy info

Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A 12.5% service charge will be



Freshly Made Mediterranean Style Dishes