

# GROUP SET MENU

30 for 2-courses (starter & main)

35 for 3-courses

## ON ARRIVAL

### STARTER

#### Sesame Coated Falafel

Served with garlic yoghurt tahini & pink pickled onions (v, ask for vg)

#### Levantine Pulpo

Octopus with red pepper romesco, sumac, fresh chillies, onions, & herbs

#### Baked Halloumi

Halloumi with honey, za'atar, red pepper & chilli flakes, pumpkin seeds (v)

#### Lamb Kofte Meatballs

Cooked in a smoked paprika & tomato sauce

#### Signature Hummus

Served with a freshly baked flatbread (vg)

#### Calamari

Lightly coated squid with garlic aioli & sliced chilli

#### Baked Baby Courgette

Stone baked & served with tahini garlic yoghurt, fresh herbs & pink onions (v, ask for vg)

#### Slow-Cooked Beef Turnover

4-hour slow-cooked beef in a folded bread wrap with yoghurt, tahini, nuts & dried fruit

## MAIN

#### Lamb Lahmucan

Spiced lamb mince with tomatoes, garlic, & sumac, topped with slaw, onions, chillies, red cabbage, & tahini garlic yoghurt

#### Oyster Mushroom Skewer

Served on flatbread with tomatoes, sumac, & topped with slaw, chillies, red cabbage, & tahini garlic yoghurt (v, ask for vg)

#### Chicken & Bejewelled Pilaf

Harissa chicken thighs with garlic hummus, pilaf rice with nuts, served with salad, & slaw

#### Peach & Feta Salad

Peach, blueberry, feta, rocket, walnut, red chicory, lettuce, & pomegranate salad with citrus vinaigrette in a flatbread basket (v, ask for vg)

#### Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado

#### Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with buttered za'atar bread

#### Flame Baked Cauliflower

Whole roasted cauliflower on homemade flatbread, topped with tahini, garlic yoghurt, harissa, chillies, red onions, & pomegranate (v, ask for vg)

#### Mushroom

Shawarma-style oyster mushrooms, mozzarella, honey, za'atar, sumac & chilli (v, ask for vg)

## DESSERT

#### Chocolate & Sesame Cake

With caramel, chocolate & tahini sauce (ask for vg)

#### Berry Cheesecake

Vanilla with a berry coulis & fresh berries

#### Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust

#### Greek Style Doughnuts

Topped with crumbled pistachio & honey



Scan

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 added to your bill. \*Our beef, lamb & chicken is halal.

v = vegetarian vg = vegan