

## SMALL PLATES

**Homemade Za'atar Flatbread** 7  
Freshly made flatbread seasoned with butter, garlic, & za'atar

**Signature Hummus** 8  
Topped with choice of shawarma-style chicken or roasted chickpeas. Served with mini pickles & pink onion

**Fatteh Pita Chips** 8  
Crispy pita chips layered with spiced chickpeas, hummus, pomegranate, & drizzled with tahini yoghurt sauce (v ask for vg)  
**Add Shawarma Chicken** - 2.5

**Tiger Prawns with Garlic & Chilli** 12  
Pan-fried shell-on in Aleppo garlic butter, lemon, chilli & parsley

**Lamb Kofte Meatballs** 9  
Slow-cooked in a rich smoked paprika & tomato sauce, finished with a sprinkling of za'atar

**Levantine Pulpo** 12  
Octopus with red pepper romesco, sumac, fresh chillies, onions, & herbs

**Slow-Cooked Beef Turnover** 10  
4-hour slow-cooked beef in a folded bread wrap, with yoghurt, tahini, & a medley of pistachios, walnuts, dried berries & apricots

**Sesame Coated Falafel** 8  
Homemade with tahini garlic yoghurt, pink onions (v ask for vg)

**Baked Halloumi** 9  
Halloumi with honey, za'atar, red pepper & chilli flakes, pumpkin seeds (v)

**Calamari** 10  
Lightly coated squid with garlic aioli & sliced chilli

**Roasted Tenderstem Broccoli** 8  
On smokey red pepper garlic romesco sauce (vg)

**Truffle Patatas** 8  
Tossed in truffle oil, rosemary, Grana Padano & za'atar

**Mediterranean Salad** 8  
Our take on a Greek salad with feta cheese & a light dressing (v, ask for vg)

**Tabbouleh Grain & Chilli Salad** 8  
Quinoa, brown rice, kale, tomato, & herb salad with zesty citrus dressing (vg)

## LARGE PLATES

**Shawarma Platter** 50 serves two  
Made to share, served with a large chilli, pilaf rice, Lebanese style slaw, roasted cherry tomatoes, garlic yoghurt, pink onions & mini pickles. **Select from CHICKEN or MUSHROOM**

**Beef Stifado** 25  
Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado. Served with rice pilaf

**Saffron Seafood Stew** 25  
Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with homemade bread

**Peach & Feta Salad** 20  
Peach, blueberry, feta, rocket, walnut, red chicory, lettuce, & pomegranate salad in a flatbread basket (v, ask for vg)

**Chicken & Bejewelled Pilaf** 23  
Harissa chicken thighs with garlic hummus, pilaf rice with pistachios, berries, & walnuts, served with Mediterranean salad, & white cabbage slaw

## STONE BAKED DOUGH

**Signature Ancient Grain Pizza**  
18-hour signature pizza dough with ancient grains, crafted to order with our Mediterranean twist:

Cherry tomatoes, buffalo mozzarella, Grana Padano 16

Chicken, mozzarella, tomato, tahini yoghurt, chillies, pink onions 19

Wild mushroom, spinach, mozzarella, feta, pumpkin seeds, olive oil base 17

Beef pepperoni, lamb sausage, turkey bacon, mozzarella, red onion, hot honey & chillies 19

**Lamb Lahmucan** 23  
Spiced lamb mince with tomatoes, garlic, & sumac, topped with slaw, onions, chillies, red cabbage, & tahini garlic yoghurt

**Mushroom Skewer** 22  
Oyster mushrooms served on flatbread with tomatoes, onions, sumac, & topped with slaw, onions, fresh chillies, pickled red cabbage, & tahini garlic yoghurt (v ask for vg)

**Freshly Baked Pita** 22  
Served with tahini garlic yoghurt, pickled cabbage, za'atar, red onion & chilli. **Select from FALAFEL, CHICKEN or BEEF**

**Flame Baked Cauliflower** 20  
Roasted cauliflower on homemade flatbread, topped with tahini, garlic yoghurt, harissa, chillies, red onions, & pomegranate (v, ask for vg)