

GROUP SET MENU

30 for 2-courses (starter & main)

35 for 3-courses

*for groups of 10 people or more, pre-order required

ON ARRIVAL

STARTER

Sesame Coated Falafel

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

Levantine Pulpo (+2)

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

King Prawns with Garlic & Chilli

Pan-fried in Aleppo garlic butter, lemon, chilli & parsley

Roasted Tenderstem Broccoli

On smokey red pepper garlic romesco sauce, sumac, fresh chillies, onions & herbs (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

Mushroom Shawarma Skewer

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

Chicken & Jewelled 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

Roasted cauliflower on homemade flatbread, topped with tahini, garlic yoghurt, harissa, chillies, red onions, & pomegranate (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

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)



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

GROUP SET MENU

36 for 2-courses

*for groups of 10 people or more, served sharing style

STARTERS

Sesame Coated Falafel

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

Lamb Kofte Meatballs

Cooked in a smoked paprika & tomato sauce

Signature Hummus

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

Fatteh Pita Chips

Crispy pita chips layered with spiced chickpeas, hummus, pomegranate, & drizzled with tahini yoghurt sauce (v, ask for vg)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Homemade Za'atar Flatbread

Freshly made flatbread seasoned with butter, garlic, & za'atar

MAINS

Select three for your group

Chicken Shawarma Platter

Chicken shawarma served with a large chilli, pilaf rice, Lebanese style slaw, roasted cherry tomatoes, garlic yoghurt, pink onions & mini pickles

Lamb Lahmucan

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

Mushroom Shawarma Skewer

Served on flatbread with tomatoes, sumac, & topped with slaw, chillies, red cabbage, & tahini garlic yoghurt (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

Margherita

Grated mozzarella, basil & oregano (v, ask for vg)

SIDES

Rice Pilaf

Greek Salad

Quinoa Tabbouleh

Za'atar Bread

DESSERT

Plus £4 per person

Chocolate & Sesame Cake

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

Berry Cheesecake

Vanilla with a berry coulis & fresh berries

Greek Style Doughnuts

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)



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