

# SET MENU

20 for 2-courses (starter & main)

## STARTER

### Signature Hummus

Served with a freshly baked flatbread (vg)

### Sesame Coated Falafel

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

### Baked Halloumi (+2)

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

### Fatteh Pita Chips

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

### Truffle Patatas

Tossed in truffle oil, rosemary, Grana Padano & za'atar

### Lamb Kofte Meatballs

Slow-cooked in a rich smoked paprika & tomato sauce, finished with a sprinkling of za'atar

## MAIN

### Signature Ancient Grain Pizza

18-hour signature pizza dough with ancient grains, crafted to order with our Mediterranean twist:

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

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

### Beef Hawawshi

Our take on a traditional hawawshi, spiced beef stuffed in a warm freshly baked bread & a salad garnish

### Chicken & Bejewelled Pilaf

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

### Flame Baked Cauliflower

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

### Freshly Baked Falafel Pita

Served with tahini garlic yoghurt, pickled cabbage, za'atar, red onion & chilli.

### Lamb Lahmucan

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

### Shawarma Mushroom Skewer

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

### Peach & Feta Salad

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

## DESSERT (+5)

### Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust

### Greek Style Doughnuts

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

### Chocolate & Sesame Cake (+2)

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

Must be pre-booked. For groups of up to 6 people. Available from 5pm Sunday to Tuesday

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



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