

IFTAR MENU

includes a bottle of still or sparkling water & dates

£30 for 2-courses (starter & main)

STARTERS

Signature Hummus

Served with a freshly baked flatbread (vg)

Sesame Coated Falafel

Homemade with tahini garlic yoghurt (v, ask for vg)

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

Slow-Cooked Beef Turnover

4-hour slow-cooked beef in a folded bread wrap, with yoghurt, tahini, & a medley of pistachios, walnuts, dried berries & apricots

Lamb Kofte Meatballs

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

MAIN

Wild Mushroom Pizza

18-hour signature pizza dough, wild mushroom, spinach, mozzarella, feta, pumpkin seeds, olive oil base

Tomatá Pizza

18-hour signature pizza dough, cherry tomatoes, buffalo mozzarella, hard cheese

Beef Stifado

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

Freshly Baked Pita

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

Saffron Seafood Stew

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

Chicken & Bejewelled Pilaf

Harissa chicken thighs with garlic hummus, pilaf rice with pistachios, berries, & walnuts, served with Mediterranean salad, & white cabbage slaw

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

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



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