

## STARTERS

the original turkish cheese fondue v for two
calamari piri piri \& garlic yoghurt
falafel \& hummus fresh green zhug vg
blistered padron peppers vg
za'atar hummus pomegranate, herbs \& flatbread vg
MAINS


SHAKSHOUKAKEBABS in a rich tomato sauce, simmered for 8 hours
falafel \& cauliflower shakshouka pistachios, garlic coconut 'yoghurt' \& flatbread vg chilli chicken shakshouka piri piri, garlic yoghurt \& flatbread

OPEN KEBABS served on flatbread with pickles \& harissa hummus
open chicken chargrilled chicken thigh, garlic yoghurt \& piri piri
open halloumi grilled halloumi, garlic yoghurt \& fresh green zhug $\vee$
open plant based 'lamb' charred plant based 'lamb', garlic 'yoghurt' \& fresh green zhug vg
BOWLS
lemon orzo \& feta salad olives, tomatoes, cucumber \& lemon v
mezze bowl falafel, harissa hummus, tabbouleh, beetroot \& flatbread vg
chicken \& avocado caesar in labneh dressing with pita croutons

## DESSERTS

ice cream coupe raspberry rose meringue v | lemon, olive oil \& sea salt v salted caramel, tahini \& candied walnut crunch $v$
greek mess yoghurt, meringue, dates, figs \& candied walnuts $v$
warm chocolate brownie sweet tahini \& ice cream v
homemade cake orange \& almond $v$ | lemon \& rosemary $v \mid$ carrot $v \mid$ raspberry coconut loaf vg
£19 bottle of house wine only available when choosing two or three courses from the neighbours nights menu.


