



£29pp

To start; marinated olives & mixed pickles

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## Mezze

Served with toasted cholla

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Labneh, tomatoes, dill, harissa oil (D)

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Aubergine, crispy capers, chilli, feta (D)

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Freekeh, broccoli, green beans, preserved lemon, labneh, almonds  
(G) (N) (D)

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## Hummus

Served with grilled pita

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Tahini - Mesabaha, zhug & urfa chilli flakes

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## Shawarma Plate

Served with herb salad, baby gem, sumac onions & pita

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Lamb shawarma

Served with harissa

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Half Rotisserie chicken

Served with garlic yoghurt & grated tomato (D)

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Harrisa chicken thighs

Dill smashed cucumbers, pickled red cabbage (D)

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## Sides

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Cauliflower shawarma - Pomegranate seeds &  
pine nuts (D)(N)

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Israeli salad - Tomato, cucumber, red onion, pomegranate,  
sumac & za'atar

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## Dessert

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Polenta & almond cake, burnt lemon curd (D) (N)

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Chocolate & coffee mousse, cardamom, honeycomb (D)

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Allergens:

Dairy (D) Gluten (G) Nuts (N)