



# SOUKITCHEN

GORDAL OLIVES 4.5      SOUK PICKLES 4      ZATAR FLAT BREAD 4.5

HUMMUS, TURKISH BURNT CHILLI BUTTER 5.5

BABAGANOUSH 5.5

---

## MEZZE

---

PUNCHED POTATOES, ZHOUG, TOUM 7.5

PAN FRIED PORTOBELLO + OYSTER MUSHROOMS, LENTILS, LABNE, PRESERVED LEMON + TARAGON 8

WINTER SQUASH, PEARL BARLEY, CHILLI SHATTA, SEASONED YOGHURT, DUKKAH 8.5

CHARRED LEEKS, CRISPY LEEKS, SOFT-BOILED EGG, HARISSA 8.5

BAKED CELERIAC, RAS-EL-HANOUT, TAHINI DRESSING, NIGELLA SEEDS, CASHEW, APPLE AMBA 8.5

WINTER SALAD; HERITAGE BEETROOT, FRISÉE, BLOOD ORANGE, CHICORY, WALNUT 8.5

CHARGRILLED HALLOUMI, BLACK SEED HONEY, ROASTED PEAR 8

FILLET OF SEABASS, SLOW COOKED TOMATO SAUCE, BULGAR PILAF 14

FRIED CUTTLEFISH, SAFFRON AIOLI, FENNEL, PICKLE + HERB SALAD 12

BBQ ALEPPO CHICKEN WINGS, TURKISH SLAW, TZATZIKI 12.5

BRAISED OX CHEEKS, SKORDALIA, CRISPY SHALLOTS 14.5

---

## DESSERT

---

REVANI: GREEK SEMOLINA CAKE, CARAMALISED APPLES, YOGHURT CREAM 7

DECONSTRUCTED LABNEH CHEESECAKE, STONE FRUIT, PISTACHIO 7

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES  
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO EACH BILL