

GORDAL OLIVES 5 SOUK PICKLES 4 ZATAR FLAT BREAD 4.8

HUMMUS, TURKISH CHILLI BUTTER 5.5

TARAMASALATA, NORI SEAWEED, RADISH 6

LABNE, CHILLI SHATTA 5.5

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ROASTED CELERIAC, MUHAMMARA, FETA, SEED DUKKAH 9

SPANAKORIZO: BAKED RICE, SPINACH, SLOW COOKED TOMATO SAUCE, CRISPY SHALLOTS 8.5

BRUSSELS SPROUTS, LABNE, HARISSA, CRISPY CHESTNUTS 9

ROASTED BEETROOT, BOORANI, PICKLED APPLES + RADICCHIO 9

ROASTED SQUASH, BULGAR PILAF, CRISPY SAGE, TAHINI 9

CHARGRILLED HALLOUMI, BLACK SEED HONEY, PLUM 8.5

GREEK STYLE LEMON-ROASTED POTATOES, TOUM 9

MUSSELS, ZHOUG CREAM, STRAW POTATOES 11.5

CRISPY PORK BELLY, TZATZIKI, BLACK OLIVE CRUMB, TURKISH PICKLED CHILLIES 15

MIXED GRILL: CHARGRILLED LAMB'S KIDNEY, LAMB MERGUEZ, LEBANESE-SPICED CHICKEN WINGS, CRISPY
GREENS, TURKISH SLAW, FLATBREAD, PICKLED CHILLI, SHATTA 19.5

SKATE WING, RAINBOW CHARD, CHICKPEAS, SAFFRON & ORANGE BUTTER, CRISPY CAPERS 16.5

DESSERT

HALVA CHEESECAKE, POACHED QUINCE, SESAME BRITTLE 7

DARK CHOCOLATE, TURKISH COFFEE + ALMOND MILK MUHALLEBI, HONEYCOMB, PERSIMMON 7

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