



# SOUKITCHEN

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## NIBBLES

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GORDAL OLIVES 5      SOUK PICKLES 4      ZATAR FLAT BREAD 4.8

HUMMUS, TURKISH CHILLI BUTTER 5.5

TARAMASALATA, NORI SEAWEEED, RADISH 6

YEMENI RED LENTIL + FENUGREEK DAHL, SEASONED YOGHURT, CRISPY ONIONS 5.5

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## MEZZE

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ROASTED CELERIAC, MUHAMMARA, FETA, SEED DUKKAH 9.5

OYSTER MUSHROOM, LENTIL + RICE PILAF, SPINACH, CRISPY SHALLOTS 9

CRISPY CAULIFLOWER, GREEN TAHINI, MANGO AMBA, FLAKED ALMONDS 9.5

ROASTED BEETROOT, BOORANI, PICKLED APPLE + RADICCHIO 9

WINTER SQUASH, LABNE, HARISSA, CRISPY SAGE 9.5

CHARGRILLED HALLOUMI, BLACK SEED HONEY, PLUM 8.5

GREEK STYLE LEMON-ROASTED POTATOES, TOUM 9

RIVER TEIGN MUSSELS, ZHOUG CREAM, STRAW POTATOES 12

BUTTERFLIED RED MULLET, FRISSE, FENNEL, OLIVE + BLOOD ORANGE, TURKISH CAPER BUTTER 16

CHICKEN THIGH, CHICKPEAS, PRESERVED LEMON, APRICOT, SEASONED YOGHURT 13.5

GREEK-STYLE PORK + LAMB KOFTA, TZATZIKI, CHILLI SHATTA, CRISPY GREENS 14

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## DESSERT

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PISTACHIO CHEESECAKE, QUINCE 7

PERSIAN SAFFRON, ROSE + COCONUT RICE PUDDING, BLOOD ORANGE, POMEGRANATE 7

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