



BREAD AND NIBS

CHOICE OF HOMEMADE BREAD 5	PADRON PEPPERS 5.5	HOUSE PICKLES 4
<i>Harissa, kale and plain</i>	<i>Lemon salt, smoked paprika</i>	ARTICHOKE CRISPS 4
<i>Wholemeal pita, white pita</i>	CHEESE MARSHMALLOW 5.5	HOUSE OLIVES 4
<i>Tahini bread</i>	<i>Chili jam, charcoal salt</i>	<i>Preserved lemon, za'atar</i>

DIPS *Pepper feta / tahini and schug / truffle aioli* 3

VEG

BABA GHANOUSH <i>Fig, candied pecans, mixed herbs</i>	6
TRUFFLE HUMMUS <i>Wild Mushrooms, pine nuts, herbs</i>	7.5
BEETROOT LABANEH <i>Pine nuts, rose petals, parsley</i>	7
HISPI CABBAGE <i>Roasted aubergine, almonds, brown butter</i>	10
CRISPY POTATOES	4.5
SPROUTING BROCCOLINI <i>Smoked harissa, truffle aioli</i>	7.5
FALAFEL <i>Tahini Cream, spicy amba, watercress</i>	5.5

FISH

HOME CURED SALMON <i>Citrus vinaigrette, harissa oil, herbs</i>	9
OCTOPUS <i>Kalamata aioli, saffron potatoes, sea asparagus</i>	13
SEAFOOD SOUP <i>Catch of the day</i>	10
GRILLED PRAWNS <i>Pepper tapenade, lemon, olive garlic</i>	10
CRISPY SQUID <i>Harissa jam, spring onion, coriander</i>	8.5
SEA BREAM <i>Tomatoes, mixed herbs, tabbouleh with olives</i>	13

SALADS

JAFFA CAULIFLOWER <i>Black tahini, seeded cracker, pink onion</i>	6.5
ROASTED FENNEL <i>Feta cheese, crispy kale, pomegranate</i>	7
PUY LENTILS <i>Almonds, apricots, herbs, molasses</i>	7
FATTOUSH <i>Seeded cracker, labneh, za'atar</i>	7.5
ROASTED BEETROOT <i>Goat cheese, caramelised hazelnut</i>	7

MEAT

HANDMADE KOFTA <i>Smoked yoghurt, green harissa</i>	10
HARISSA CHICKEN <i>Beetroot endive, crispy chicken dust</i>	12
OX CHEECK <i>Broccolini, herb oil, artichoke chips</i>	14
LAMB SHOULDER <i>Tabbouled bulgur, mixed vegetables</i>	12
CHICKEN LIVER <i>Caramelised onion, herb salad, pita</i>	10
DUCK BREAST <i>Sweet potato, date molasses</i>	14

HAYA