



## BREAD AND NIBS

CHOICE OF HOMEMADE BREAD 5	PADRON PEPPERS 5.5	HOUSE PICKLES 4.5
<i>Haya Challah</i>	<i>Lemon salt, smoked paprika</i>	ARTICHOKE CRISPS 4.5
<i>Wholemeal pita, white pita</i>	CHEESE MARSHMALLOW 5.5	HOUSE OLIVES 4.5
<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

TRIO 6

## VEG

BABA GHANOUSH <i>Fig, candied pecans, mixed herbs</i>	7
TRUFFLE HUMMUS <i>Wild Mushrooms, pine nuts, herbs</i>	8
BEETROOT LABANEH <i>Pine nuts, rose petals, parsley</i>	8
HISPI CABBAGE <i>Roasted aubergine, almonds, brown butter</i>	13
CRISPY POTATOES	6
SPROUTING BROCCOLINI <i>Smoked harissa, truffle aioli</i>	8.5
FALAFEL <i>Tahini cream, spicy amba, watercress</i>	7
ARTICHOKE	6

## SALADS

JAFFA CAULIFLOWER <i>Black tahini, seeded cracker, pink onion</i>	8
PUY LENTILS <i>Almonds, apricots, herbs, molasses</i>	7.5
FATTOUSH <i>Seeded cracker, za'atar</i>	8
ROASTED SWEET POTATO <i>Kale, pomegranate</i>	8

## SANDWICHES

LAMB SHOULDER <i>Cabbage, tahini yoghurt, pickled chili, parsley</i>	15	VEG <i>Falafel, amba, hummus, chopped salad</i>	13
CHICKEN HARISSA <i>Pepper tapenade, coriander, olive garlic</i>	14	COD FILLET <i>Caramelised onion, tahini, herb salad, molasses</i>	15

## FISH

HOME CURED SALMON <i>Citrus vinaigrette, harissa oil, herbs</i>	10
OCTOPUS <i>Kalamata aioli, saffron potatoes, sea asparagus</i>	17
SEA BREAM <i>Tomatoes, mixed herbs, tabbouleh with olives</i>	16
GRILLED PRAWNS <i>Pepper tapenada, lemon, olive garlic</i>	14
SEARED SALMON SALAD <i>Mache lettuce, couscous, vinaigretted, goji berry</i>	14

## MEAT

HANDMADE KOFTA <i>Smoked yoghurt, green harissa</i>	12
HARISSA CHICKEN <i>Beetroot endive, crispy chicken dust</i>	14
LAMB SHOULDER <i>Tabbouleh bulgur, mixed vegetables</i>	17

HAYA