

Sharing Menu

£40 for 2-courses

For groups of 10 people or more, pre-ordering may be required. Each course served together for sharing.

Starter

- Sesame Falafel**, tahini garlic yoghurt & pink pickled onion (v)
- Lamb Köfte**, tzatziki, harissa, pomegranate seeds, sumac onion, red chilli
- Garlic Hummus**, pickles, pink onion, olive oil (vg)
- Truffled Batatas**, honey, grated halloumi, za'atar, spiced Aleppo pepper flakes (v)
- Muhammara**, pita chips, roasted pepper, walnuts, warm spices (vg)
- Baba Ganoush**, roasted aubergine, tahini (vg)
- Calamari**, lightly coated squid, garlic and turmeric aioli, grilled lemon
- Za'atar Flatbread**, Warm flatbread, wild thyme, sesame, sumac (ask for vg or gf)
- Sweet Potato, Beetroot & Orange Salad**, seasonal leaf, feta, pomegranate seeds (ask for vg)
- Fatteh Chicken**, tahini garlic yoghurt, hummus, pomegranate seeds, chickpeas

Main Course

(select 3 for the group)

- Shawarma Chicken**, garlic toum, slaw, bulgur, salad, sumac onion, pickles and lavash wraps
- Prawn Orzo**, harissa, chilli, cherry tomatoes, buffalo mozzarella, aleppo pepper
- Lamb Shoulder Flatbread**, onion, chilli, lamb Jus, Aleppo flakes, Turkish pepper
- Beef Güveç**, slow cooked stew, aromatic spices, shallots, tomatoes, tahini garlic yoghurt
- Saffron Seafood**, creamy broth, white fish, mussels, shell-on langoustines, butter, chilli, onion
- Chicken Shish Pide**, shredded harissa chicken, cheese, chilli, onion, tahini garlic yoghurt
- Tomato Flatbread**, buffalo mozzarella, grated halloumi, oregano, basil (v ask vg)

Dessert (+£4pp)

- Greek Style Doughnuts**, topped with pistachio, walnuts & honey (v)
- Lella Cake**, milk soaked sponge, layered with cream, honey, topped with nuts & dried fruits (v)
- Cheesecake**, chocolate, tahini, caramel (v)



Scan the QR code to see the menu and our allergen information. Please inform our team of any allergies, we can't guarantee complete absence of allergens, not all ingredients are listed. Gluten and sesame seeds are present in our kitchen. All meat is certified halal. Caution, some dishes may contain shells. Ask our staff about vegetarian or vegan options. A discretionary service charge will be added to your bill.