



# CARMEL

## Brunch Set Menu

### Carmel Mixed Mezze G D

Za'atar Flatbread, Tahina, Matbucha,  
Labneh, Olives, Raw Tomato Salsa

### Crudité

Lebanese Cucumber, Purple Radish, Heritage Carrot  
Ezme & Butter Bean Dip

### Shakshuka G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

### Miso Harissa Slow-Grilled Chicken G N

Muhammara, Roasted Tomato, Guindillas

### Charred Hispi Cabbage D N

Labneh, Ras El Hanout, Macadamia Dukkah

## DESSERT

### Apricot Sorbet N G

Granola, Chilli

### Ecuadorian Chocolate Delice G D

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

### Malabi D N

Raspberry & Rose Compote, Pistachios

Flatbread and pastry flour are supplied by *Wildfarmed*, a farmer's market with soil health and biodiversity at its heart. Seasonal fruit and vegetables with a unique story of craftsmanship elevating it above the monotonous landscape of industrial cultivated, year-round produce is supplied by *Natoora*. Native day boat fish in Peterhead Scotland are delivered daily by *Woods Fish*. Our lamb is selected from family run and environmentally friendly farms by *H.G. Walter*.

Please inform a member of the team if anyone in your party has a food allergy.  
We take caution to prevent cross-contamination, however we cannot ensure the absence of allergens in our food.



# CARMEL

## Lunch Set Menu

### Carmel Mixed Mezze G D

Za'atar Flatbread, Tahina, Matbucha,  
Labneh, Olives, Raw Tomato Salsa

### Charred Hispi Cabbage G D N

Labneh, Ras El Hanout, Macadamia Dukkah

### Grilled Spring Onions D

Romesco, Parmesan, Candied Hazelnuts

### Shakshuka G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

### Miso Harissa Slow-Grilled Chicken G N

Muhammara, Roasted Tomato, Guindillas

## DESSERT

### Apricot Sorbet N G

Granola, Chilli

### Ecuadorian Chocolate Delice G D

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

### Malabi D N

Raspberry & Rose Compote, Pistachios

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# CARMEL

## Dinner Set Menu

### Carmel Mixed Mezze G D

Za'atar Flatbread, Tahina, Matbuca,  
Labneh, Olives, Raw Tomato Salsa

### White Bean Hummus G

Butter Bean Mesabaha, Zhug, Grilled pita

### Charred Hispi Cabbage D N

Labneh, Ras El Hanout, Macadamia Dukkah

### Grilled Whole Sea Bream

Caponata, Calabrian Chilli Hot Honey

### Miso Harissa Slow-Grilled Chicken D N

Muhammara, Roasted Tomato, Guindillas

### Chicory & Walnut Winter Salad N D

Rocket, Feta, Pomegranate

### Vegetarian Option

### Fried Augergine N

Miso Tahini, Baba Ghanoush, Walnuts

## DESSERT

### Apricot Sorbet N G

Granola, Chilli

### Ecuadorian Chocolate Delice G D

Chocolate Delice, Orange Tahini Cream, Sesame Tuille

### Malabi D N

Raspberry & Rose Compote, Pistachios

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