



DINNER

6pm - close

SNACKS

Marinated Olives 4

House Bread-Basket 4.5

Confit Tuna Gilda 6.5 each

Mussel Escabeche 6.5 G

Aioli, Confit Tomato, Bruschetta

Cured Sardines 6.5 D

Lemon Verjus, Ratte Potato, Soured Cream

Hummus 6 / 7.7 N

Mesabaha, Amba

Lamb Ragu, Pistachio, Curry Leaf

FLATBREADS

Sourdough, 8-Inch

Za'atar 6 G

Tahina, Fermented chilli

Tarama 10 D G

Cod's Roe, Potato, Rosemary

Spiced Lamb 11 D G

Aleppo Chilli, Sumac Yoghurt

Wild Mushroom 12 D G

Crème Fraîche, S'chug, Manouri Cheese

Ezme 12 G

Cherry Tomatoes, Confit Garlic

SMALL

Charred Hispi Cabbage 9.9 D N G

Labneh, Ras El Hanout, Macadamia Dukkah

Turmeric-Roasted Cauliflower 10.5 D N

Tehina, Pomegranate Agrodolce, Walnuts

Iberiko Tomato Salad 11.9 N G

Avocado, Almonds, Sumac Dressing

Spring Pea Salad 12.5 D

Scorched Courgette, Baby Gem, Sumac Brown Butter,

Yogurt Stone

Gnocchi 13.5 D G

Turmeric Yoghurt Sauce, Spinach, Myzthira Cheese

Red Prawn Crudo 16

Wild Garlic, Tropea Onion, Fermented Chilli

LARGE

Grilled Harissa Prawns 16.9 D

'Nduja Butter, Courgette Tzatziki, Garlic Crisp

Slow-Grilled Urfa Chilli Chicken 27.5 G

Pomegranate Molasses Jus, Curry-Pickled Radicchio

Smoked Lamb Neck Shawarma 32 D G

Shio Koji, Garlic Labneh, Pickled Turnip

Roasted Whole Sea Bass 35 D

Confit Tomato, Fennel, Saffron Bouillabaisse, Arak

34-Day Ex-Dairy Sirloin (For 2) 65 D

Wild Pear Ezme Butter, Burnt Roscoff Onion, Bitter Leaf

Salad

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

A discretionary service charge of 12.5% will be added to your bill.

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