



CARMEL

Brunch Set Menu

Carmel Mixed Mezze G D

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

Shakshuka G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

Miso Harissa Slow-Grilled Chicken G N

Muhammara, Roasted Tomato, Guindillas

Chraimeh Of Cauliflower

Harissa, Pepper & Chickpea Stew, Tahini, Toasted Mixed Seeds

DESSERT

Spicy Apricot Sorbet

Granola, Dried Apricots, Chilli

Medjool Date Creme Brulee D

Mahlab, Star Anise

Summer Malabi D N

Raspberry & Rose Compote, Pitacchio

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, Matbuca,
Labneh, Olives, Raw Tomato Salsa

Hummus G

Amba, Chilli

Charred Hispi Cabbage G D N

Labneh, Ras El Hanout, Macadamia Dukkah

Tender Stem Broccoli D N

Harissa Feta, Smoked Almonds, Schmaltz Onion Dressing

Shakshuka G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

Miso Harissa Slow-Grilled Chicken G N

Muhammara, Roasted Tomato, Guindillas

Vegetarian Option

Fried Augergine N

Miso Tahini, Baba Ghanoush, Walnuts

DESSERT

Medjool Date Creme Brulee D

Mahlab, Star Anise

Summer Malabi D N

Charred Grapes, Toasted Pistachios

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CARMEL

Dinner Set Menu

Carmel Mixed Mezze G D

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

Hummus Mesabaha G

Amba, Chilli

Charred Hispi Cabbage D N

Labneh, Ras El Hanout, Macadamia Dukkah

Whole Roasted Sea Bream Chraimeh

Chickpeas, Tahini, Pomagrate

Miso Harissa Slow-Grilled Chicken D N

Muhammara, Roasted Tomato, Guindillas

Mixed Tomato Salad N G

Avocado, Almonds, Nicoise Olives, Shallot

Vegetarian Option

Fried Augergine N

Miso Tahini, Baba Ghanoush, Walnuts

DESSERT

Apricot Sorbet N G

Granola, Chilli

Medjool Date Creme Brulee D

Mahlab, Star Anise

Summer Malabi D N

Charred Grapes, Toasted Pistachios

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