



CARMEL

Lunch Set Menu

Marinated Olives

Za'atar G

Tehina, Fermented Chilli

Cantabrian Anchovies

Black Tahina, Tomato Seeds, Guindilla Chilli

Hummus G

Mesabaha, Amba

Charred Hispi Cabbage G D N

Labneh, Ras El Hanout, Macadamia Dukkah

Shakshuka G D

Grilled Pepper & Tomato Braised Eggs, Avocado, Labneh

Slow-Grilled Saffron Chicken D

Rose Petals, Yoghurt, Caramelised Lime

Turmeric-Roasted Cauliflower D N

Tahina, Pomegranate Agrodolce, Walnut

Orange Basbousa D G

Whipped Creme Fraiche, Seville Marmalade, Micro Sorrel

Orange Blossom Malabi G D

Grilled Grapes, Crumble

£39pp

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

Dinner Set Menu

Marinated Olives

Ezme Flat Bread G

Cherry Tomatoes, Confit Garlic

Hummus G N

Lamb Ragu - Pistachio, Curry Leaf

Mesabaha - Amba, Chilli, Sourdough

Charred Hispi Cabbage D N

Labneh, Ras El Hanout, Macadamia Dukkah

Tomato Salad G N

Avocado, Almonds, Sumac Dressing

Grilled Harissa Sea Bass D

Datterini Tomato & Preseved Lemon Salsa, Coriander

Lamb Shank Shawarma D G

Shio Koji, Yoghurt, Mixed Pickles, Zhug

Slow-Grilled Saffron Chicken D

Rose Petals, Yoghurt, Caramelised Lime

Vegetarian Option

Turmeric-Roasted Cauliflower D

Tahina, Pomegranate Agrodolce, Walnut

Dessert

Turkish Coffee Creme Brulee D

Hawaij Spice Mix

Orange Basbousa D G

Whipped Creme Fraiche, Seville Marmalade, Micro Sorrel

£59pp

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