

# BRUNCH TASTING MENU

£25 per person (Min 2 persons)

**Za'atar flatbread**

**Marinated olives**

**Marinated romano peppers**

**Blackened aubergine**

**Seasoned crudité**

**Burekitas**

**Gravadlax**

## BAKERY AND BREADS

**Chocolate babka** 5.5

**Blueberry and ricotta brioche** 5.5

**Tiramisu french toast**, mascarpone cream fraise, coffee masala 11.5

**Jerusalem bagel**, green chilli labneh, za'atar oil (D)(G) 8

**Za'atar flatbread**, tahini, fermented chilli (D) 7

## MEZZE

**Marinated olives**, confit garlic, oregano, citrus, red chilli 6

**Butterbean hummus**, butterbean 'mesabacha', zhug (G) 8.5

**Marinated romano peppers**, sheep's manouri, smashed oregano (D) 8

**Blackened aubergine**, tahini, sumac-pickled onion, pomegranate 8.5

**Roasted bone marrow**, gremolata, chilli & garlic pangrattato (G) 9

## RAW AND CURED

**Gravadlax**, soured cream, semi-soft egg, brined cucumber, shallot, dill (D) 16.5

**Scallop crudo**, tomato & chilli peach gazpacho, herb oil, spring onion (G) 16

**Lebanese beef tartare**, cracked wheat, pickled cucumber, amba (G)(N) 13

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

## SOURDOUGH FLATBREAD (9-inch)

**Cod's roe**, potato, rosemary, spring onion, tarama (G)(D) 14.5

**Ricotta & spinach**, confit egg yolk, sumac (G)(D) 13

**Lamb Tepsi**, pomegranate molasses, pickled onion, sumac yoghurt (G)(D) 14

**Za'atar Burrata**, matbucha, chilli honey, basil (G)(D) 14.5

**Asparagus & crab**, chilli, preserved lemon, crème fraiche (G)(D) 15

## VEGETABLES AND SALADS

**Braised chickpeas**, wild spinach, xigalo cheese, tomato, chilli (D) 13

**Merinda tomato & bread salad**, niçoise olives, smoked almonds, red onion (G) 12

**Roasted roscoff onions**, romesco, Greek rezzano, candied hazelnuts (N)(D) 12.5

**Grilled hispi cabbage**, labneh, ras el hanout oil, macadamia dukkah (N)(D) 11.5

**Chicory & walnut salad**, rocket, feta, pomegranate (N)(D) 11.5

**Crispy potatoes**, confit garlic, rosemary, pul biber, gremolata (vg) 9

## PLATES

**Shakshuka**, grilled pepper & tomato-braised eggs, avocado, labneh (G)(D) 15.5

**Turmeric-fried eggs**, mixed herbs, turmeric butter, pickled shallot (G)(D) 13.5

**24-hour braised beef short-rib**, date & prune jus, parsley lokshen, rose, pistachio (G)(D) 36

**Blue cheese mussels**, gorgonzola cream, fresh parsley (D) 18

**Za'atar chicken schnitzel**, rocket, watercress, sficha chilli, cucumber, lemon (G)(D) 21.5

**Grilled Urfa chilli chicken**, pomegranate & mustard jus,  
burnt lemon, borretane onion 28