

SALADS/MEZZE

PINK GRAPEFRUIT SALAD

with Beetroot

BEETROOT QUINOA

Tenderstem, Rocket, Cucumber & Pumpkin Seeds

MOROCCAN ROASTED CARROT

Golden Sultanas, Dried Apricot, Citrus & Ras el Hanout

ROASTED AUBERGINE

Puy Lentil, Kale, Roasted Pepper & Cherry Tomato

SPINACH & GREEN BEAN

Tenderstem, Asparagus with Hazelnut Dukkah & Orange Zest

EGYPTIAN ARTICHOKE

with Pea & Potato

MOROCCAN COUS COUS SALAD

Yellow Cous Cous with Pesto, Spinach & Sultanas

SMOKY TOMATO COUS COUS

A Persian staple with Sun Dried Tomatoes & Smoked Paprika

GREEK PASTA SALAD

Pasta Salad with Feta, Tomato, Cucumber & Pepper

BOMBAY POTATO

Roasted potato with Indian spices and topped with lightly citrus marinated onion and coriander

MEXICAN GRILLED CORN

Popular Mexican street food: Grilled corn with a feta, mayo, lime and coriander dressing

FALAFEL

Homemade fried discs of ground Chickpeas, various Spices and Fresh Herbs

HUMMUS

Silky and smooth Homemade Hummus topped with Extra Virgin Olive Oil & Smoked Paprika

WHIPPED GOATS CHEESE

Balsamic Roasted Beets, Walnut Dukkah

CHARRED PAK CHOI

Baby Gem & Tenderstem, Miso & Tahini dressing

GREEK SALAD

Feta, Tomato, Kalamata Olives, Green Pepper, cucumber & red onion

ROASTED CAULIFLOWER

Spiced Chickpea, Lemon & Tahini dressing, Fresh Parsley & Pomegranate

LEBANESE RAHEB

Roasted Aubergine, Chopped Tomatoes, Pepper & Green Onion. Topped with a Sweet & Sour Pomegranate & Citrus Dressing

SWEET & SOUR CUCUMBER

with Coriander, Red Chilli & Poppy Seed

ASIAN NOODLE SALAD

Rice Vermicelli with Chinese Cabbage, Carrots & Fresh Herbs and a Vietnamese dressing

CURRIED CHICKPEA

Vegan fresh salad of chickpeas, peppers & sultanas in a fruity and tangy dressing

BATATA HARRA

Potatoes tossed in Smoked Paprika, Aleppo Chilli, Garlic and Olive Oil with Burnt Lemon and Coriander

FATTOUSH

Romaine Lettuce, Cucumber, Tomato, Radish with Za'atar Croutons and a Pomegranate-Pimento-Olive Oil Dressing'

LABNEH

Olive, Lemon & Thyme

TZATZIKI

Chilli Oil, Fresh Herbs & Extra Virgin Olive Oil

WHIPPED FETA

Confit Tomato & Garlic, Rosemary Pangrattato

FENNEL & ORANGE

Rosemary Dressing, Capers, Mint & Pomegranate

STUFFED PITTAS

CHERMOULA CHICKEN

Roast Chicken, Chermoula, Ezme, Middle Eastern Slaw & Pickles

CAPRESE

Mozzarella, Sun Dried Tomatoes, Mixed Leaves & Pesto (V)

FALAFEL & HUMMUS

Homemade Hummus & Falafel, Mixed Leaves, Cucumber & Ezme (Vg)

SHAWARMA CHICKEN

Turkish Marinated Chicken, Roasted Garlic Mayo, Malfouf Cabbage, Sumac Onions & Sweet Chilli Sauce

CHEESE & PICKLE

Mature Cheddar, Seasonal Chutney/Pickle, Rocket, Green Onion, Sun Dried Tomato and Cress (V)

LEBANESE HALLOUMI CAESAR

Grilled Halloumi, Romaine, Roasted Garlic Mayo/ Ezme/Zhoug, Za'atar Croutons, Aleppo Chilli Oil (V)

LEBANESE CHICKEN CAESAR

Grilled Halloumi, Romaine, Roasted Garlic Mayo/ Ezme/Zhoug, Za'atar Croutons, Aleppo Chilli Oil

CHERMOULA TOFU

Chermoula Marinated Tofu, Vegan Slaw, Ezme, Pickled Chilli (Vg)

AUBERGINE

Marinated Aubergine, Harissa Mayo, Pickled Red Cabbage, Mixed Leaves (Vg)

KOREAN CHICKEN

Char Sui Chicken, Gochujang Mayo, Pickled Vegetables, Sesame & Coriander

TEX MEX

Fajita Chicken, Chipotle Mayo, Pico de Gallo, Cheddar Cheese, Crushed Tortilla

MEDITERRANEAN CHICKEN

Lemon & Herb Chicken, Tzatziki, Balsamic Lettuce, Roasted Pepper, Feta Cheese, Red Onion & Sun-Dried Tomato

CHICKEN BANH MI

A take on the Vietnamese classic. Seasoned Chicken, Pickled veg, Mayo, Mushroom Pate, Fresh Herbs & Chilli

CHICKEN MILANESA

Crispy Breaded Chicken with Dijonnaise, Lettuce & Tomato

KOREAN TOFU

Vegan Gochujang Mayo, Char Sui Tofu, Pickled Carrot & Cucumber Ribbons, Fresh Coriander, Toasted Sesame Seeds (Vg)

Gluten-free pittas or wraps available on request

CANAPÉS

MIXED LABNEH AND/OR FETA BALLS

Sesame Seeds, Cumin, Poppy Seed, Nigella Seed, Za'atar, Aleppo Chilli, Chilli Flakes, Szechuan Pepper, Sumac, Pistachio, Almond, Walnut

MIXED CROSTINI AND/OR CRISP BREADS

Sun Dried Tomato & Mozzarella, Roast Chicken & Chicken Skin, Whipped Goats Cheese & Beetroot, Smoked Salmon, Cucumber & Cream Cheese, Lemon Labneh & Prawn

MIXED CROUSTADES AND/OR TARTLETS

Anchovy Butter, Olive & Caper; Baba Ganoush, Pomegranate & Herb, Egg, Spinach & Walnut, Smoked Mackerel, Pickled Cucumber, Dill & Chive, Burnt Leek, Whipped Ricotta & Preserved Lemon

MINI BOREK

Kale & Feta, Courgette, Dill & Feta, Aubergine, Pepper & Onion, Spinach & Feta, Halloumi & Herb

FRESH VEGETABLE CRUDITÉ & MIDDLE EASTERN DIPS

Thinly sliced vegetables served with dips such as Shatta, Harissa, Chermoula & Aleppo Honey

VARIETY OF PICKLED VEGETABLES

Home pickled vegetables include: Baby Cucumber, Turmeric Cauliflower, Turnip, Chilli & Radish

BREADSTICKS, CRISP BREADS & CRACKERS

MAINS

KOFTE

Lamb & Beef Homemade Kofte

CHARRED FENNEL

Butter Bean Puree, Preserved Lemon Gremolata

BAKED HALLOUMI

Hot honey, Fennel, Szechuan, Candied Orange

ROAST CHICKEN

Brown Butter Chermoula

BEEF CROQUETTES

Smoky Beef Brisket in Chipotle Sauce and Coated in Panko Breadcrumbs. Served with Chipotle Mayo, Pink Pickled Onion and Chives

BUILD YOUR OWN KEBAB

Turkish Chicken, Halloumi, Baharat Lamb, Falafel and all the Salads and Sauces you need to serve in a Soft Fluffy Pitta

PULLED LAMB SHOULDER

Hummus & Toasted Pine Nuts

24 HOUR POTATO TERRINE

Thinly sliced layers of Potato slowly cooked in Duck Fat or Butter and fried until super crisp

TAMARIND FISH CURRY

with Basmati Rice

BOREK

Middle Eastern Pastry with a choice of fillings. Courgette, Dill & Feta, Lamb & Pine Nut, Aubergine, Pepper & Onion or Classic Spinach & Feta

TURKISH BEAN STEW

Tomatoes, Pepper & Beans in a Rich Sauce (Vg)

OXTAIL STEW

Butternut Squash

HARISSA ROAST CHICKEN PIECES

Homemade Harissa marinated Chicken

LAMB STEW

Lentil & Omani Lime

SAFFRON CHICKEN & FENNEL STEW

Slow cooked Persian Stew

LAMB & VEGETABLE TAGINE

Classic Moroccan dish bursting with flavour

MUJADDARAH

Soft, tender Lentils & fluffy Rice with Fried Onions

SMOKY TOMATO COUS COUS

Smoked Paprika gives a delicious rich, smoky flavour boost

HARISSA ROASTED VEGETABLES

Harissa Roasted Veggies pack in delicious spicy flavor

FETA, CHICKPEA & CARROT STEW

Spiced Chickpeas & Carrots baked into a rich sauce

CHICKEN & SUMAC ONION CASSEROLE

Traditional Palestinian flavours combined

BASMATI RICE

with Lemon & Herb

HARISSA RICE

with Lemongrass

SWEET TREATS

PISTACHIO BAKLAVA

Layers of Phyllo and heaps of fragrant Pistachios

APRICOT & PISTACHIO FRANGIPANE

Delicious Almond Frangipane with Nutty Pistachios and baked with Sweet Apricots

CHOCOLATE HAZELNUT PRALINE TORTE

Moist and gooey Chocolate and Hazelnut Torte is topped with a rich Chocolate Hazelnut Praline Ganache

TRAYBAKES

Billionaire Shortbread, Carrot Cake and Various Brownies, Blondies & Flapjacks

BURNT BASQUE CHEESECAKE

Spanish-style Baked Cheesecake finished slightly burnt for caramelised flavour

ROASTED SUMAC STRAWBERRIES, MERINGUE, POMEGRANATE CREAM

Eton Mess style dessert

PASTRIES

Almond Croissant, Pistachio Croissant, Hazelnut Pain au Chocolat

COOKIES & MUFFINS

Various flavours available