## BITES

Bread & Butter 4

Mixed Olives 4.50

Selection of Nuts 4

Pan Fried Halloumi 5

Padron Peppers 5

Charcuterie Board 18
Served with bread butter & gherkins

Sardinian Artisanal Cheese Board 15
Served with honey & bread

## COLD DISHES

Sogurme 9.50
Smoked aubergine, fresh herbs, roasted red peppers topped with yogurt & nuts

Tzatziki 8.50
Yogurt, cucumber, garlic, fresh dill, apple & nuts

Spinach Borani 8.50
Yogurt, spinach, garlic & pine nuts

Baba Ganoush 8.50
Grilled aubergine, tahini & garlic

Olivieh 8
Mashed potatoes with chicken breast, gherkins, boiled organic eggs, garden peas & mayonnaise

Dolme 7
Wine leaves stuffed with seasoned rice

Burrata with Vine Tomatoes & Basil 11

Truffle Hummus 8

## WARM DISHES

Soup of the Day with Bread 8.50

Crispy Baby Calamari served with Aioli Mayo & Lemon 8.50

Mushrooms Arancini with Sriracha Mayo & Truffle Paste 9

King Scallops with Butternut Squash Purée & Lemon Butter Sauce 12.50

Grilled Tiger Prawns marinated in Saffron, Ginger, Garlic & Fresh Lemon Juice 11.50

Lamb Kofte served with Sumac, Onion Salad & Bread 11

Grilled Chicken Wings marinated in Olive Oil and Fresh Lemon Juice & Chilli 9

Meat Balls stuffed with Rice, Split Peas, Minced Lamb, Egg Purée, Fresh Herbs & Tomato Sauce 9

Before you order your food and drink, please inform a
member of staff if you have a food allergy or intolerance

## MAIN DISHES

Seared Salmon with Steamed Asparagus & Creamy Mash Potatoes 17.50

Grilled Lamb Chops served with Sautéed Rosemary Potatoes & Green Salad 20

Wild Mushrooms Risotto, Truffle Oil & Parmesan Cheese 16.50

Smoked Aubergine on Red Peppers, Cheese paste, Pine Nuts & Sun Kissed Tomatoes 15

Grilled Sun Kissed Octopus, Creamy Mash Potatoes & Ink Sauce 19

Fessenjan 18
Baby chicken leg of the bone in a stew of walnuts purée, mild sweet pomegranate molasses served with saffron rice

Ghalileh Meygo 18.50
Tiger prawns stew with tamarind sauce, chopped coriander, mild green chilies & fenugreek leaves served with saffron rice

Tender Chicken 16.50
Grilled free range chicken breast skewers, hummus & sautéed chilli potatoes

Tender Lamb 18
Grilled tender lamb fillet skewers served with salad & rosemary sautéed potatoes

Mixed Meat Platter 48
Lamb chops, lamb kofte, chicken and lamb skewers served with creamy mash potatoes, chilli garlic spinach & peppercorn sauce

## SALADS

Rainbow Quinoa Salad 10
Avocado, spinach, tomatoes & apple

Greek Salad 8
Vine tomatoes, cucumbers, onions, peppers with aged feta cheese & extra virgin olive oil

Fatoush Salad 8
Tomatoes, cucumber, radish, mint leaves, pomegranate & toasted bread

## SIDES

Asparagus 6

Saffron Rice 4.50

Truffle Infusion Chips & Sea Salt 5

Sautéed Chili Potatoes 5

Creamy Mash Potatoes 5

Chuncky Chips with Aioli Mayo 5.50

Sautéed Spinach with Garlic & Chilli 5

Tenders Broccoli with Garlic & Lemon Dressing 5

Peppercorn Sauce 2

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