

## first

---

### mezze platter

harra hummus: green chickpeas, herbs (vegan, gluten free)

tzatziki: cucumber, labneh, za'atar (vegetarian, gluten free)

muhammara: red pepper, pomegranate molasses, walnut, breadcrumb (vegan)

baba ganoush: smokey eggplant, red shatta (vegan, gluten free)

### crudités (vegan, gluten free)

fresh & pickled veggies, tarator

### falafel (vegan, gluten cross-contact)

spring onion yogurt, frisee, radish, sumac shallot

### spring wedge salad (vegan, gluten cross-contact)

baby gem lettuce, herb tahini dressing, radish, pea, crispy shallot

### halloumi cheese (vegetarian, gluten free)

preserved lemon labneh, stone fruit & tomato salad, aleppo

## second

---

### fried cauliflower (vegan)

syrian rice, tomato tarator, shirazi salad

### vesuvio (contains dairy & gluten)

wild mushroom ragu, romano bean, tomato, white wine butter sauce, parmesan, breadcrumb

### ribeye (contains dairy & gluten)

grilled corn salad, tajin, spring onion

## dessert

---

### olive oil cake (contains dairy and gluten)

seasonal jam, orange blossom

### baklava (contains dairy & gluten)

pistachio, walnut, orange blossom water