

first

mezze platter

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

shamandar: grated beets, yogurt, tahini, mint (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 (contains dairy)

spring onion yogurt, frisee, radish, sumac shallot

spring wedge salad (contains dairy)

baby gem lettuce, herb tahini dressing, radish, pea

halloumi cheese (vegetarian, gluten free)

preserved lemon labneh, stone fruit & tomato salad,

aleppo

second

fried cauliflower (vegan)

syrian rice, tomato tarator, mushroom ragu

chicken kebabs (contains dairy & gluten)

shish taouk, bulgar and carrot salad, confit garlic toum

strip loin (gluten cross contact)

fennel toum, batata harra, shishitos

dessert

olive oil cake (contains dairy and gluten)

seasonal jam, orange blossom

baklawa (contains dairy & gluten)

pistachio, walnut, orange blossom water