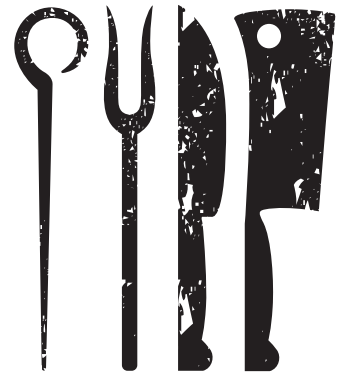

MINI BOWL MENU

We recommend 6 items per person



BITS & DIPS

- 2 —○ Persian Gulf spicy mixed olives
- 2 —○ Mixed pickles
- 2.5 —○ Baba ganoush, pomegranate seeds, coriander
- 2.5 —○ Pumpkin chirchi, toasted almonds (N)
- 2.5 —○ Hummus, pine nuts, zhug, tahini (N)



MEZZE

- 3.5 —○ Golden beets, hazelnuts, beetroot tahini, red chilli (N)
- 3.5 —○ Aubergine ratatouille, tahini, egg, green chilli (D)
- 3.5 —○ Date glazed carrots, whipped feta and dukkah (D)
- 3.5 —○ Urfa roast pumpkin, braised lentils, tahini, yoghurt, chermoula (D)
- 3.5 —○ Roasted butternut squash, mograbieh, curd cheese (D)

OUR MEATS

Served with herb salad

- 3.5 —○ Hot smoked harissa hot wings, sesame seeds
- 5.5 —○ Lemon, saffron and turmeric chicken thighs, grilled red onion, green chilli ketchup
- 5.5 —○ Hand pulled lamb shawarma, sumac onions, tahini, harissa
- 4.5 —○ Merguez kofta, garlic yogurt, pickled chilli
- 5 —○ Smoked pork belly, pomegranate BBQ Sauce, bread and butter pickles



SWEET

- 3 —○ Hazelnut and clotted cream baklava (D) (N) (G)
- 3 —○ Tahini and halva dark chocolate brownie (D) (N) (G)
- 3 —○ Cardamom malabi, raspberry syrup, pistachio (D)

All of our meats are free-range and naturally reared. We work closely with our suppliers to ensure we bring in the best product available on the day. We care about animal welfare and only work with farms that think the same. You can find all of the farms who lovingly rear our meat listed on our website.

Our meat is dry-brined, marinated, and either smoked or finished on our open grill.

(N) = Nuts (D) = Dairy (G) = Gluten
