

VEGETABLES

PITA BALAGAN DAILY SPECIAL

HOUSE MARINATED SICILIAN OLIVES VG GF 5.5

CRISPY OYSTER MUSHROOM, TRUFFLED ARTICHOKE MOUSSE, ZA'ATAR VG 12.5

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VG 12

HUMMUS, SLOW-ROASTED SPICED TOMATOES, CRISPY ONIONS, PITA VG 9

CARPACCIO OF ROASTED KOHLRABI, FETA, TOASTED PISTACHIOS V GF 9

CHARRED CAULIFLOWER, LEMON-INFUSED CREME FRAICHE, POMEGRANATE MOLASSES & SEEDS V GF SMALL 9 MEDIUM 14 LARGE 19

GRILLED COUREGETTE TWO-WAYS, CRISPY ONIONS, PINE KERNELS, LABNEH DRIZZLE V GF 13.5

CRISPY ROSEMARY POTATOES, GARLIC-INFUSED YOGHURT V GF 7

BABY GEM, POMELO & BARBERRIES SALAD VG GF 8

TABOULEH STYLE QUINOA, FRESH HERBS, CRANBERRIES, SWEET POTATO, TOASTED ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES VG GF 14

SALAD OF ROSARY GOATS CHEESE ROLLED IN PUL BIBER & ROSE PETALS, ROASTED DELICA PUMPKIN, TOASTED PUMPKIN SEEDS CRUMBLE, BABY LEAVES V GF 17

MEAT, FISH & SEAFOOD

GRILL DAILY SPECIAL

FREE RANGE CHICKEN RAS-EL-HANOUT OFF-THE-BONE GRILLED ON CHARCOALS, ROASTED SWEET POTATO PUREE, BARBERRIES GF DF 21.5

HOUSE BEEF SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA, SALAD OF GARDEN VEGETABLES, HOUSE PICKLES & HERBS, TAHINI DF 23.5

LAMB BAHARAT ON THE GRILL, CHARRED HISPI CABBAGE, LENTILS, BARBERRIES & MINT GF DF 25

SEARED TUNA, TOASTED SESAME, ROCKET, CRANBERRIES, BAHARAT & HONEY DRIZZLE GF DF 25

SEABASS CHERMOULA BUTTERFLIED THEN CHARCOAL ROASTED, SHOESTRING FRIED, HERBY YOGHURT GF 24.5

SALMON GLAZED AND CHARCOAL ROASTED WITH MISO-TAHINI, CAVOLO NERO, PICKLED SALAD GF DF 25.5

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPERS, CRISPY KALE, PAPRIKA AIOLI DF 22

VG - VEGAN & DF | V - VEGETARIAN | GF - GLUTEN FREE | DF - DAIRY FREE

OUR FOOD IS PREPARED IN A KITCHEN WHERE THERE ARE NUTS AND OTHER ALLERGENS. PLEASE LET YOUR WAITER KNOW IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE

DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL AND IS FULLY SHARED BETWEEN THE TEAM