

# BREAKFAST

(Mon-Fri 8am-11.15am) (Sat 9.30am-11.15am)

## The Big Breakfast

The Big Breakfast

£

16.50

For the table to share bread selection/creamy hummus/labaneh & zaatar/tomato fatoush/olives & pickles/our own ashura cereal, yoghurt & fresh fruit homemade jams followed by your choice of eggs

Shaksuka

9.50

2 Cornish farm eggs baked in a tomato sauce served with coriander zehug & milk bun

Green Shaksuka

9.50

2 Cornish farm eggs baked in spinach and herbs, served with goat's yogurt and sesame bread

Phylas

9.50

Mixed cheese & zaatar wrapped in filo, yogurt & Cornish farm egg

Boureka

9.50

Burnt potato boureka served with tahini & Cornish farm egg

Murguese sausage roll with marinated tomatoes, harissa & Cornish farm egg

9.50

Sabich

9.50

Roasted marinated mauve aubergine, tahini and dinosaur egg or pitta

Roasted pepper frittata served with yoghurt and marinated tomatoes

9.50

## Others

Yogurt, fruit, our jam & ashura cereal  
[ask for gluten free version]

6.50

Toasted fig, orange and walnut loaf, butter & marmalade

5.50

Creamy hummus

8.60

Served with tahini, donosaur egg and our pitta

## ALL DAY

(Mon-Sat 11.15am-10.30pm)

## Winter Menu

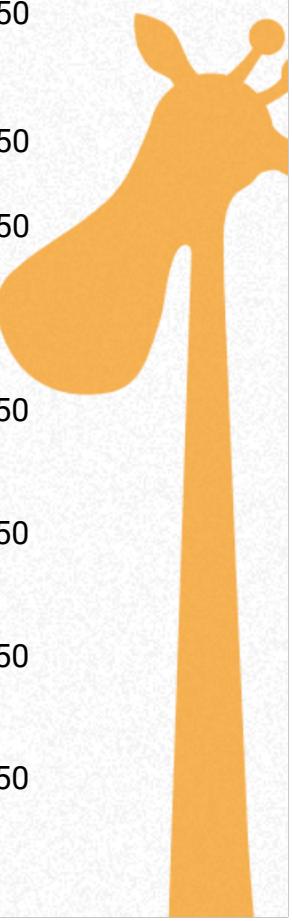
### Our Winter Set - for the whole table to share

price is per pax

Our Meeze	31.50
Spiced cinnamon falafel with tahini/creamy hummus saffron pears with walnuts/spinach boureka feta & pepper dip/aubergine & tomato salad/our pickles & Kalamata olives/home-made bread & olive oil	
Followed by main of choice	
Our Meeze	34.50
Spiced cinnamon falafel with tahini/creamy hummus saffron pears with walnuts/spinach boureka feta & pepper dip/aubergine & tomato salad/our pickles & Kalamata olives/home-made bread & olive oil	
Followed by main of choice with dessert	

### Starters

Spiced cinnamon & squash falafel with clementine & tomato salad, silan & tahini	8.50
Feta and roasted red pepper dip with pickled peppers and lavoush bread	8.50
Marinated mauve aubergine & winter tomatoes with herbs & tahini	8.50
Saffron poached pears with walnut tahini, raw Essex honey & lemon-saffron dressing	8.50



### Mains

Madfunia	16.50
Slow-cooked chicken with chesnuts & golden raisins topped with a crisp kadaif crust	
Roasted mauve aubergine	16.50
With a BBQ tahini crust, jeweled rice salad & lime	
Royal mansaf	16.50
Slow-cooked lamb, saffron rice, almonds & golden raisins	
Lentil stew	16.50
With burnt aubergine, tahini, zehoug, scorched egg yolk & sfinj bread	

Fish pastilla	16.50
Cornish hake with preserved lemon, parsley & leeks	
Lamb siniya	16.50
Spiced lamb baked in tahini & yogurt topping, tomato salad & pitta	
Prawn tagine	16.50
Prawns with preserved lemon & fennel with cracked wheat	
<b>Add-ons</b>	
Pitta	1.00
Green leaves	2.50
Bread selection	2.50

## Winter Party Menu

For groups of 10 or more, Price is for per pax

### Option 1 34.50

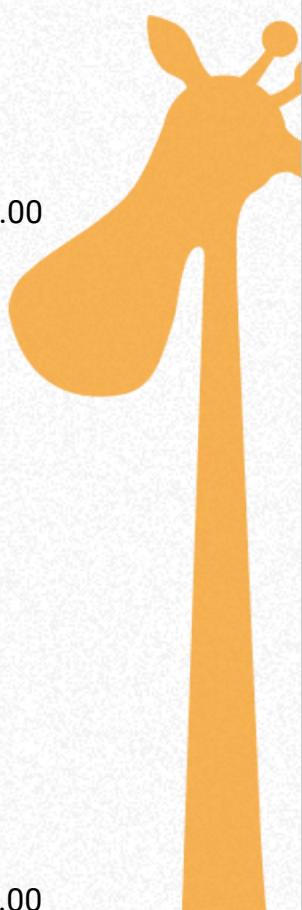
WInter Meeze (to share)  
 Spiced cinnamon falafel with tahini/creamy hummus saffron pears with walnuts/spinach boureka feta & pepper dip/aubergine & tomato salad/our pickles & Kalamata olives/home-made bread & olive oil  
 Followed by main of choice and dessert  
 Add a glass of prosecco/cocktail

8.00

### Mains

Madfunia  
 Slow-cooked chicken with chesnuts & golden raisins topped with a crisp kadaif crust  
 Royal mansaf  
 Slow-cooked lamb, saffron rice, almonds & golden raisins  
 Lentil stew  
 With burnt aubergine, tahini, zehoug, scorched egg yolk & sfinj bread  
 Fish pastilla  
 Cornish hake with preserved lemon, parsley & leeks

### Option 2 40.00



Preordering and prepayment required

**WInter Meeze (to share)**

Spiced cinnamon falafel with tahini/creamy hummus saffron pears with walnuts/spinach boureka feta & pepper dip/aubergine & tomato salad/our pickles & Kalamata olives/home-made bread & olive oil

Followed by main of choice and dessert

Add a glass of prosecco/cocktail

8.00

## Mains (Choose 3 to be served as platters)

Madfunia

Slow-cooked chicken with chesnuts & golden raisins topped with a crisp kadaif crust

Roasted mauve aubergine

With a BBQ tahini crust, jeweled rice salad & lime

Royal mansaf

Slow-cooked lamb, saffron rice, almonds & golden raisins

Lentil stew

With burnt aubergine, tahini, zehoug, scorched egg yolk & sfinj bread

Fish pastilla

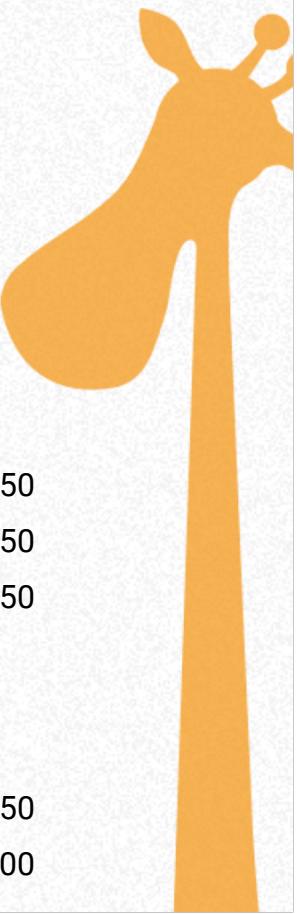
Cornish hake with preserved lemon, parsley & leeks

Lamb siniya

Spiced lamb baked in tahini & yogurt topping, tomato salad & pitta

Prawn tagine

Prawns with preserved lemon & fennel with cracked wheat



## Desserts/Hot Drinks

Cold cheesecake 6.50

Kadaif pastry 6.50

Raw Essex honey 6.50

Selection from daily cake display

## Coffee

Cooked cardamon black 3.50

Double espresso 2.00

Espresso	1.80
Americano	2.20
Latte/Flat white/Cap	2.80
Piccolo	2.20
Extra shot	0.80
Real hot chocolate	3.00
Iced latte	3.20

## Infusion/Teas

Fresh mint	3.00
Rose & cinnamon	3.00
Persian lemon, fennel	3.00
English breakfast	2.00
Earl grey	2.00
Lemon tea	2.00
Assam	2.50

## Sweet Wine

	Glass	Bottle
Muscat de Rivesaltes 2013	7.50	25.00

