

Lunch 12 – 2.30

Meals at your grandma's in the Middle East are usually 'mezze'-style – small plates shared by everyone. These are eaten with hands and scooped up with pieces of bread. We recommend 2-3 dishes for one. The mezze menu includes one portion of bread per person.

Grannie Teta's Hummus vg, gf, df 4.1

With parsley + a traditional Jordanian chilli, lemon & garlic dressing

Fattoush Salad vg, df 4.5

With sumac, garlic-infused Lebanese olive oil + crispy pitta bread

Muhammara vg, gf, df, n 4.5

Red Pepper Dip

Charred pepper & onion, chilli, walnuts, lemon + pomegranate molasses

Baba Ghanoush vg, gf 4.3

Aubergine Dip

Smoky aubergine, tahini, Lebanese olive oil + pomegranate

Zahra Ma'liye vg, gf, df 4.1

Fried Cauliflower

With a tangy tahini sauce

Batata Harra vg, gf, df 4.1

Spicy Potatoes

With lemon, coriander + garlic

Halloum Ma'li v 4.8

Fried Halloumi

With nigella seeds

Kibbe n 5.2

Cracked Wheat & Beef Croquettes

With tzatziki

Mains

Saudi Arabian Kabse 10

Spiced rice, chicken thigh, crispy onions & raisins, spicy salsa + yoghurt

Sudanese Falafel vg, df 8

In Arabic khubez bread w/ fried sliced aubergine & potato, dressed red cabbage, fresh tomato, pickles, tahini & lemon dressing + chilli sauce (optional)

To Add

Extra bread 1
vg, df

Pickles & Olives 2.5
vg, gf, df

Pickled Baby Aubergines 2.5
vg, gf, df, n

Harissa Chilli Sauce 1.5
vg, gf, df

All our food is made from scratch in our kitchen where food allergens are present. Please tell us if you have any allergies or intolerances, we will do everything we can to help. Gluten-free bread is available.

v - vegetarian, vg - vegan friendly, gf - gluten intolerant friendly, df - dairy free, n - nuts