

## Lunch

11:45 – 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 vg, df 1

Pickles & Olives vg, gf, df 2.5

Pickled Baby Aubergines vg, gf, df, n 2.5

Harissa Chilli Sauce vg, gf, df 1.5

*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