

All Day Mezze Served 'til 3


Meals at your grandma's in the Middle East are usually 'mezze'-style – small plates shared by everyone. The mezze menu includes one portion of bread per person.

Traditional Hummus vg, gf, df 3.6
Topped w/ parsley, paprika + olive oil

Spinach Feta Puff Pie v 3.6
With onion, lemon, sumac + tzatziki

Baba Ghanoush Dip vg, gf, df 3.6
Smoky aubergine, tahini, lemon, mint,
Lebanese olive oil, sumac + pomegranate

Kibbe w/ Tahini Sauce df, n 4.3
Spiced lamb, beef & bulghur patty w/
pine nuts. Served w/ a spiced coriander
tahini sauce

 **Muhammara Dip** vg, gf, n 3.9
Charred pepper & red onion, Aleppo chilli,
cumin, walnuts + pomegranate molasses

Kufta w/ Tzatziki gf 4.3
With a parsley, onion + sumac salad

Tabboule Salad vg, df 3.6
Parsley, mint, tomato, bulghur, spring
onion, lemon + Lebanese olive oil

House-made Sujuk gf, df 4.3
Spiced beef & lamb sausage, aioli +
rocket

Palestinian Falafel vg, gf, df 4.3
With pickles + tahini & lemon sauce

Mezze Plate

To try a selection of the above dishes.

House Plate For One 12 / For Two 22
Hummus, Muhammara Dip, Tabboule Salad, Kibbe w/
Tahini Sauce, Kufta, Sujuk, Tzatziki + Pickles

Veggie Plate For One 11 / For Two 20
Hummus, Muhammara Dip, Tabboule Salad, Baba
Ghanoush Dip, Falafel, Spinach Pie, Tzatziki + Pickles

To Add

Extra Bread 1.5

Hand-Cut Chips w/
Aioli + Chilli Sauce 3.5

Pickles 2.5

Olives 2.5

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