



Sephardim

Dips & flat bread: pumpkin hummus, baba ganoush, beetroot & muhummara (V, REQ GF/ VV)	8/18
Eggplant, tomato and peppers in olive oil, lime & mint served with flat bread (VV, REQ GF)	14
Falafel (chickpea/fava beans) served with pumpkin hummus (GF, VV)	14
Spanish garlic mushroom and lima beans (GF, VV)	16
Chicken and vegetable soup (GF)	15
Sautéed mushroom & asparagus with turmeric & lemon butter sauce (GF, V, REQ VV)	18
Mediterranean vegetable and barley soup (VV)	14
Egyptian spiced cauliflower topped with beetroot and mint yoghurt, dukkah spice (GF, V, REQ VV)	16
Mediterranean zucchini fritters (chickpea/fava beans) served with toum (garlic sauce) (GF, VV)	14

Spicy prawns with vegetables tossed in chilli, lime, coriander, garlic and tamarind (GF)	19
Fried halloumi, potatoes, green beans with tomatoes and caramelised onion (GF, V)	22
Brown rice with lentils, sautéed carrots and cinnamon spiced sultanas (GF, VV)	16
Chargrilled marinated (lemon & saffron) chicken thigh fillets served with pearl couscous salad	22
Lamb shank risotto (GF)	20
Duck leg ragout in pomegranate molasses & crushed walnuts served with basmati rice (GF)	28
Mushroom and kale risotto (GF, V, REQ VV)	18
Seafood paella (share plate for 2) (GF)	44

Sides

Steamed basmati rice	5
Flat bread	5
Mix marinated olives	8
Patatas bravas (GF, VV)	10
Pearl couscous salad (VV)	10

GF = Gluten Free, REQ = Request as gluten free, V = Vegetarian, VV = Vegan

