

If you have any allergies or dietary needs,
please let us know — we are happy to help!
[@thehum.stokey](#)

Small Plates.

Crispy Fried Calamari <i>Served with tartar sauce</i>	9	Burrata Salad <i>Burrata with heritage tomatoes, rocket, blueberry, strawberry, balsamic olive oil, and pistachios</i>	10
Crispy Fried Chicken <i>Fried chicken with special dipping sauce</i>	8	Panzanella Salad <i>Heritage tomatoes, baby cucumber, spring onion, basil, croutons, red wine vinaigrette, and olive oil Served with mozzarella cheese</i>	8
Patron pepper with cherry tomatoes <i>Patron pepper and cherry tomatoes sauté with garlic and olive oil</i>	6.5	Fried Sweet Potato <i>Oven-baked sweet potatoes with zahter and lemon oil</i>	5.5
Warm Potato Salad <i>Fried potato slices, red onion, parsley, capers, oregano, and a vinegar-olive oil dressing</i>	6.5	Garden Salad <i>Lettuce, carrot, red cabbage, radish cucumber, cherry tomatoes, red onion pickles, lemon, and olive oil dressing</i>	6

Hottest Plates.

Crispy Zucchini <i>Fried zucchini served with tahini and yogurt sauce</i> 6	Spring Pilaf <i>Basmati rice with artichoke, spring onion, and dill</i> 6
Orange-Glazed Beetroot & Fennel <i>Beetroot and fennel in an orange glaze, topped with yogurt and a feta dip</i> 7.5	Spinach Roots Salad <i>Spinach roots marinated in balsamic with a bold, citrusy Tajin spice kick</i> 5.5

Large Plates.

Rib Eye & Asparagus <i>225g rib eye steak, grilled asparagus and potato purée</i>	18.5	Creamy Lemon Chicken <i>Baked chicken breast in a creamy sour lemon sauce, served with vegetables</i>	15
Roasted Aubergine & Meatballs <i>Meatballs with roasted aubergine, béchamel sauce, spicy butter sauce, and salad</i>	16	Miso-Glazed Salmon & Noodles <i>Grilled salmon glazed with miso sauce, served with kimchi noodles and boiled vegetables</i>	16
		Kale & Butter Beans <i>Kale, leeks, carrots, celery sticks, butter beans, and double cream, cooked with chorizo Served with toasted sourdough</i>	11