

# APERITIF

## CRAN-BUBBLES 12

st. germain, cranberries & orange blossom gazoz, peychaud's bitters & prosecco

## TEQUILA ME SOFTLY 14

cazadores blanco, pataka ginger liqueur, pomegranate gazoz, lime

## HONEY, IM HOME! 15

bombay sapphire, chambord, pear puree, lemon, honey, ginger ale

## ROSEMARY'S RAM 16

lamb fat wash hatozaki whiskey, montenegro, vermouth, orange, rosemary oil

# NIBBLES

## TWISTED BAGEL 5.5

Malt syrup, tea, za'atar, smoked clementine butter, dukkah (V)

## BALA BAYA PITA 3.5

Two homemade, freshly baked pita (Vg)

## LEVANTINE OLIVE

### MIX 4.5

Harissa marinated mixed olives (Vg)

## FETA & APRICOT 4.5

Macerated apricots, saffron, oregano (V)

## NAUGHTY NUTS 4.5

Shawarma & maple roasted mix of almonds, cashews & hazelnuts (Vg)

# SHARING PLATES

3 Dishes Per Person Recomended

## VEGETABLES

### SPICED PUMPKIN HUMMUS (VG) / SHORT RIB HUMMUS 9 /13

Pumpkin jam, spiced rib stew, harissa, coriander, homemade pita

### CHUNKY SALAD (VG) 9

Pickled red onions, chillies, tomatoes, cucumber, soft herbs

### AUBERGINE MESS (VG) 13

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee

### MOROCCAN CARROTS (VG) 12

Heritage carrots, orange & shawarma glaze, herb tahini, pumpkin dukkah

### CHARRED SALAD (V) 11

Radicchio, baby gem, kumquat, kholrabi, pecorino, almond pangrattato

### CAULIFLOWER STEAK CRUMBLE (V) 13

Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

### FIRE GRILLED CABBAGE (V) 15

Hispi cabbage, bonfire peppers, almonds, rosary goat's cheese, pumpkin granola

### POTATO & CHILLI GRATIN 10

Yukon gold, gruyere, turkish chillies, green harissa, pancetta

### MUSHROOM WELLINGTON (V) 26

Miso pancake, portobello, taleggio, green peppercorns, herbs

## SEA

### SMOKEY SALMON 16

Maple cured, smoked salt, buttermilk, fennel, pear, roe, cress

### PRAWN BAKLAVA 24

King prawns, kadaif, bitter lime syrup, lime cream, persian lime, nori dust, pistachios, rose

### FISH & FENNEL 52

Ccanoed whole sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak

## MEAT

### TUNISIAN TARTARE 18

Beef fillet tartare, harissa, mustard mayo, oregano

### CRISPY, STICKY, CRUNCHY 18

Marinated chicken thigh, orange glaze, harissa kimchi, preserved lemon aioli, coriander

### BEEF RIB DOUGHNUTS 19

Massaman, coconut tahini, pickled chilli, coriander

### KEBAB DUMPLINGS 19

Lamb forequarter, date jus, shawarma spice, semolina, garlic yoghurt, buttered pine nuts

### PICANHA & REDCURRANT 52

Red currant glaze, cumin, pumpkin, madeira, mohlgrabieh, jus



**BALA BAYA** Comes from the Ladino language and translated as "The Matriarch". The word Bala Baya is an admiration of a woman's strength and love. It's an ode to all mothers.

## SHARING MENU

(min. 2 people)

### START

SPICED PUMPKIN HUMMUS (VG)

AUBERGINE MESS (V)

### CLASSIC

£60PP

SMOKEY SALMON

PICANHA & Currant

POTATO & CHILLI GRATIN

CHARRED SALAD

MAROCCAN CARROTS

### VEGETARIAN

£45PP

MUSHROOM WELLINGTON

POTATO & CHILLI GRATIN

CHARRED SALAD

MAROCCAN CARROTS

### THE FINALE

CHOCOLATE DELIGHT

MIDNIGHT MALABI