



## THIRSTY

|   |           |   |           |   |           |   |           |
|---|-----------|---|-----------|---|-----------|---|-----------|
| <b>CRAN BUBBLES</b>   | <b>10</b> | <b>HONEY, I'M HOME!</b>   | <b>10</b> | <b>FERGALICIOUS</b>                                 | <b>10</b> | <b>HARISSA MARY</b>   | <b>12</b> |
| st. germain liqueur, cranberry gazoz, peychaud's bitters & prosecco |           | bombay sapphire, chambord, pear puree, lemon, honey, ginger ale |           | vodka, midori, elderflower cordial, cucumber, lemon |           | vodka, sumac and harissa, worcester sauce, tomato & lemon juice |           |

## NIBBLES

|                                       |            |                             |          |                                     |            |  |            |   |            |
|---------------------------------------|------------|-----------------------------|----------|-------------------------------------|------------|--|------------|---|------------|
| <b>BALA BAYA PITA</b>                 | <b>3.5</b> | <b>TAHINI &amp; HARISSA</b> | <b>7</b> | <b>LEVANTINE OLIVE MIX</b>          | <b>4.5</b> | <b>FETA &amp; APRICOT</b>                | <b>4.5</b> | <b>NAUGHTY NUTS</b>   | <b>4.5</b> |
| Two homemade, freshly baked pita (Vg) |            | Tahini cream, harissa (Vg)  |          | Harissa marinated mixed olives (Vg) |            | Macerated apricots, saffron, oregano (V) |            | Shawarma & maple roasted mix of almonds, cashews & hezelnuts (Vg) |            |

## BRUNCH

**CHARRED CAULIFLOWER SHAKSHUKA (V)/ LAMB KOFTA SHAKSHUKA 16 / 19**  
Spiced tomato and aubergine, jalapeno, preserved lemon, eggs, tahini, pickled chilli & homemade pita

**SHAWARMA SALMON 19**  
Shawarma cured salmon, avocado smash, marbled harissa cornbread, horseradish mayo, poached egg

**BREAKFAST DOUGHNUT 19**  
Massaman short rib, egg, coconut tahini, pickled chilli, coriander

**PITA MELT 16**  
Braised portobello, taleggio, mozzarella, green peppercorn sumac & arak sauce, fried egg, parsley (Vg)

**FRENCH TOAST 15**  
Cinnamon enriched dough, braised quince, lemon thyme, creme anglais, hazelnut, rose (Vg)

**CRISPY STICKY LAFFA 18**  
Marinated chicken thigh, orange glaze, homemade kimchi, preserved lemon aioli, coriander

## SHARING PLATES

**HUMMUS (Vg)/ SHORT RIB HUMMUS 9 / 13**  
Pumpkin jam/spiced rib stew, preserved lemon, harissa, coriander, homemade pita

**SHAWARMA FRIES 6**  
Crispy potato, preserved lemon aioli, twelve spice (Vg)

**CHUNKY SALAD 9**  
Pickled red onions, chillies, tomatoes, cucumber, soft herbs (Vg)

**AUBERGINE MESS 13**  
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee (Vg)

**CAULIFLOWER STEAK CRUMBLE 13**  
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley (V)

**PRAWN BAKLAVA 24**  
King prawns, kadaif, bitter lime syrup, lime cream, persian lime, nori dust, pistachios, rose

**TUNISIAN TARTARE 18**  
Beef fillet tartare, harissa, mustard mayo, oregano

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

12.5 % optional service will be added to all bills, all of which is distributed amongst staff with no further deductions. Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here. We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.