

BARBOUN

DINNER

NIBBLES

HUMMUS pine nuts, crispy onion, smoked paprika oil V N	7
TARAMASALATA grey mullet bottarga, spring onion	7
BLACKENED AUBERGINE burnt tomato, almonds	7

SMALL PLATES

MANTI oak smoked paprika sauce, garlic yoghurt N	9/16
BEETROOT FRITTERS whipped feta, mint V	9
CRISPY SQUID coriander mayo, chickpea flour, lime	10
DOLMA sun-dried aubergine, sour cherry, bulgur V N	9
MUHLAMA kefalatoryi cheese fondue, charcoal sourdough V	10

BIG PLATES

SUMMER SQUASH green tahini, hazelnut dukkah VG N GF	16
BABY CHICKEN charred corn, tahini sauce, za'atar GF	21
SEA BASS smoked tomato, sea purslane, pul biber butter GF	26
BEEF SHORT RIB iskender sauce, garlic yoghurt, pita	26

SALADS

TOMATO basil, pomegranate, walnut VG N	7/13
RAW GREEN kale, broccoli, pumpkin seeds, sherry vinegar VG	8/15
BEETROOT mizithra goat cheese, wild rocket, fig leaf oil V	8/15
WATERMELON feta, purslane, nigella seed bread V	7/13
SHEPHERD'S SALAD vesuvio tomato, peppers, cucumber, sumac VG	7/13

SIDES

SKIN ON FRIES rosemary salt	5
CHARRED BROCCOLI anchovy aioli, chilli GF	6

DESSERT

BURMA BAKLAVA cinnamon syrup, walnut, clotted cream N	8
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Discretionary service charge of 12.5% is added to your bill, which is distributed amongst our team. We cannot guarantee that our menu is allergen free. Please ask a member of our team for further allergen information. Our dishes may contain traces of nuts.

V=VEGETARIAN | GF=GLUTEN FREE | VG=VEGAN | N=NUTS