



# BABA

lemon and chilli halkidiki olives	3.75	squid, merguez sausage and salmorejo	9.50
baharat-spiced nuts	3.75	monkfish, chickpeas, tomato, saffron, parsley and feta	12.00
haggis and harissa kibbeh	2.75	hake, yellow split peas and burnt urfa butter	8.50
cauliflower fritters, zhug and crème fraîche	3.50	chuck-eye steak, sumac onion salad and red pepper ketchup	12.00
pickle dish	3.50	slow-cooked pork belly with charcoal-baked celeriac	8.00
		baharat beef kofta, butternut, yoghurt and aleppo chilli	8.00
		onion squash, beetroot, halloumi, pickled lemon and nut dukkah	8.00
<b>DIPS</b> <i>all served with grilled pitta</i>		chicken or lamb shawarma <i>served with hummus, harissa tomatoes, garlic tahini and pitta</i>	9.50/11.00
baba ganoush, pomegranate and mint	5.25		
hummus, pine nuts and zhug	4.00		
butter bean, green tahini, egg, radish and sesame	4.75		
squash, chilli, toasted seeds, tahini and za'atar	4.00	cauliflower, tahini, ras-el-hanout and rose	4.50
beetroot hummus, whipped feta and hazelnut dukkah	4.00	baked sweet potato, zhug and crème fraîche	3.50
goats' cheese, pistachio, lemon and courgette	4.75	ptitim, preserved lemon and harissa	4.00
labneh, cherry tomatoes and harissa	4.00	charcoal-grilled carrots, sesame, cumin and feta	4.50
muhammara, aleppo chilli and chopped walnuts	4.00	fattoush salad	3.50
<b><i>try them all (ideal for 2 to share)</i></b>	17.00		