

Delicatessen.

Delicatessen's menu is inspired by rich middle eastern culinary culture.

Our menu is crafted as a culinary journey that travels from subtle, delicate flavours to bold, colourful bites.

Dishes are designed for sharing, with plates served at the center of the table, emblematic of the Middle Eastern way of dining.

We recommend selecting dishes from each category in order to experience the full array of tastes and textures on offer.

Soft drinks

- Coke / Diet Coke / Sprite / Fanta / Fanta Zero £3
- Hildon Still 500ml / 750ml £3 / £5
- Hildon Sparkling 330ml / 750ml £3 / £5
- San Pellegrino Limonata / orange £3.5
- Frobisher's apple, pear & elderflower £4.5
- Fevertree tonic water / ginger beer £3.5

Nibbles

- Soup of the day (V/GF) £6.5
- Yemenite Kubaneh, fried peppers, tahini & grated tomato (V) £6.5
- Turkish lahmajun meat pizza £8.5
- Beef carpaccio with truffles & artichoke salsa £12
- Tanned aubergine with tahini, figs & mixed nuts (V/GF) £8.5
- Golden cauliflower with tahini & smoked chilli (V) £7.5
- Lambshuka - lamb, herbs, preserved lemon, tahini & nuts £8
- Hummus masabacha with harissa & tahini (V) £7
- Chicken, saffron & nuts pastille £8
- Lamb & ras el hanut cigars £8
- Green falafel & tahini (V) £6.5
- Shakshukit with Moroccan merguez £9
- Seabream carpaccio with tomato seeds, green chilli, pine nuts & black truffles £12

Sides

- Really crunchy salad with mixed nuts (V) £8.5
- Sauteed green vegetables (V/GF) £8.5
- Hand Pulled chips with herbs & mustard mayo (V/GF) £6.5
- French fries (V) £4.5
- Laffa and pita bread (V) £4.5
- Wheat & mushrooms casserole (V) £8.5

Land and sea

- 300g Bone marrow & rib eye burger with mustard mayo pulled chips £21
- 300g Bone marrow & rib eye burger, facon, egg & mustard mayo pulled chips £24
- Skinny chicken avocado & parmesan salad £19
- Spring chicken mesachen, sumac, zaatar, seared laffa & rose petals £22
- Old Jaffa lamb kebabs with tahini, sehug, chermula & baby vegetables £21
- 200g minute steak shawarma with seared laffa & sumac onions £26
- Seabass, burnt tomato and tahini siniya £25
- Vegan wheat broth with burnt vegetables, tahini & harissa (V) £23
- Beef dafina with ox cheek, mushrooms, wheat and radish salad £26
- Pan fried salmon with sauteed green vegetables £21
- Seared duck breast, celeriac puree heritage carrots & glaze £27
- 350g Rib eye steak £32
- Ras el hanut lamb chops, with lavender & wheat broth & lamb £31
- 21 days aged Panko fried Viennese beef escalope £25
- Mixed grill for two with chicken thighs, kebab, Lamb chops, merguez & rib eye steak £70