

Delicatessen.

Small Plates

- Israeli Salad** with tomato, cucumber, red onion, mint and fresh herbs with light dressing £8
- Soup of the Day** £7.5
- Merguez Kebabs** with burnt aubergine, tahini and grated tomatoes ... £10
- Bone Marrow Frena Bread** with fried peppers, tahini and grated tomatoes £8
- Golden Cauliflower** with tahini, schug and mixed nuts £9.5
- Hummus Massabacha** with harissa and tahini £8.5
- Top Up:** Short Rib 1.5 / Minced Beef 1.5
- Polenta** with mushroom, coconut, vegan cheese, green beans and truffle oil £10
- Green Falafel** with tahini, rocket and fried green chilli £8
- Crunchy Salad** with kohlrabi, carrot, beetroot, rocket, nuts, pomegranate, radish and parsley with homemade dressing £10

Sharing Plates

- Turkish Lahmajun** Meat pizza £14
- Beet Carpaccio** with with rocket, green chillies, sliced radish, coriander seeds, confit garlic and toasted nuts with sesame and soy dressing £9
- Tanned Aubergine** with tahini, figs and mixed nuts £10
- Shakshukit** with Moroccan merguez £11
- Salt Beef Schnitzel** £15
- Arayes** Grilled pita with mince beef and mashwaya salad £16

Burgers

All burgers served with hand-pulled chips or thin-cut fries

- Classic Burger** 300g bone marrow burger with mustard mayo, onion, lettuce, tomato and pickles £22
- Chicken Burger** Chicken thigh burger with marinated zaatar and sumac, served with spicy harisa mayo, rocket, tomato and onion £21
- Truffle Burger** 300g bone marrow burger with portobello steak, mushroom fondue, mint aioli, onion, lettuce, tomato and pickles and truffle oil £23
- Salt Beef Schnitzel Burger** served with spicy harisa mayo, rocket, tomato and onion £21
- Sloppy Duck Burger** Shredded duck confit, rocket, date syrup, truffle oil, fried onions and harissa mayo sauce £24
- Portobello Steak Burger** Two portobello steaks with mushroom fondue and truffle oil £14
- Top Up:** Mushroom Fondue 1.5 / Smoked Lamb Strip 2.5 / Cheese Sauce 1.5 / Portobello 1.5
- Sauces (+70p):** Truffle Mayo / Harissa Mayo / Green Herb Aioli / Mustard Mayo

Land and Sea

- Skinny Chicken & Avocado Salad** with vegan cheese £21
- Fatoush Chicken Salad** with chopped seasonal vegetables, fresh herbs, crispy zaatar pita chips and grilled chicken £21
- Portobello Salad** Pan-fried portobello, baby courgettes, onions, avocado and chopped seasonal vegetables £17
- Slow-Braised Short Rib & Chunky Pasta** with chickpeas, fried celeriac, mixed herbs, harissa and truffle oil £22
- Spring Chicken Mesachen** marinated with sumac and zaatar served on half-grilled laffa, tahini and grilled vegetables £25
- Old Jaffa Beef Kebab & Mashwaya Salad** served on half-crispy pita with tahini, green chilli and tomato £25
- Shawarma Chicken Thighs** with seared laffa, onions, tahini and sumac £26
- Vegan Celeriac Shawarma** with laffa, onions, tahini and sumac £23
- Seared Duck Salad** with grilled figs, orange and mixed nuts £27
- Salmon Crust** with fresh corn polenta, green beans and red harissa £25
- Beef Escalope** 200g beef schnitzel served with hand-pulled chips or crunchy salad £25
- *Lamb Asado** served with grilled vegetables, mashwaya rice and tahini on the side £37
- *Baby Lamb Chops** served with grilled vegetables, mashwaya rice and tahini on the side £39
- Ras El Hanut** Spiced leg of lamb with celeriac purée and baby carrots £30
- Seared Duck Breast** Celeriac purée, heritage carrots and glaze £31
- Smoked Ribs** 5-hour slow-cooked smoked spare ribs with roasted vegetables £36
- 300g Aged Uruguayan Steak** £42
- Mixed Grill for Two** with chicken thighs, beef kebab, spare ribs, merguez and rib eye steak £90

**Subject to availability*

Sides

- Pulled Chips** with herbs, mustard oil and lemon dressing £6.5
- Chunky Chips** £4.5
- Truffle Chunky Chips** with vegan cheese £6
- Celeriac Mash** £4.5
- Grilled Vegetables** £5
- Laffa & Pita Breads** £4.5
- Basmati Rice** with onion, chickpeas and mashwaya salad £5

All dishes may contain nuts or cereal, please notify our team of any allergy when ordering.
A discretionary 12.5% service charge will be added to your bill



Delicatessen.