

nibbles

- Kimchi and Gouda fritters, sesame salt (vg) 9
- Chaat masala spiced nuts, lime leaf (ve) 5
- Beetroot pastrami skewers, pickled cucumber, mustard (vg) 7
- Smoked cherry wood labneh, za'atar, shatta (vg) 8

small plates

- Burrata, rhubarb, blood orange, coriander seed crunch (vg) 19.5
- Warm butter bean mash, chard chilli salsa (ve) 13
- Grilled mammole artichoke, walnut tarator (ve) 16
- Roasted aubergine, golden raisin caponata, spiced croutons (ve) 17
- Burnt leek, yuzu cream, sorrel, smoked almonds (vg) 15
- Celeriac shawarma, pita, bkeila, fermented tomato (vg) 19
- Chard asparagus, anchovy pickled chilli, seed dukkah 19.5
- Squid, Kashmiri chilli sambal, aioli 22
- Beef carpaccio, pickled Jerusalem artichoke, Tulum 18.5
- Lamb chops, grated tomato, labneh, cumin salt 35

large plates

- Braised carrots, Swiss chard, lentils, pickled kumquats (vg) 22
- Mushroom mixed grill, baharat onions, pita, pickles, tahini (ve) 41
- Fish kofta, caraway tomatoes, ancho chilli oil 38
- Dover sole, burnt aubergine, capers, berbere butter, kohlrabi 84
- Lamb shoulder, rose & cardamom crust, fennel yoghurt 39
- Chicken skewers, coffee rub, daikon salad, toum 36

sides

- Crispy potatoes, lovage, preserved lemon butter (vg) 10
- Vinegar-braised greens (ve) 9
- Graanbroeder pita, tahini (ve) 5.5
- Spring salad, yuzu vinaigrette, pistachio, green goddess (vg) 10

(vg) = vegetarian
(ve) = vegan

Please do let your waiter know if you have any food allergies.
Allergen information available upon request.

Cocktails

- Green chilli margarita 20
- Don Julio tequila, Derrumbes mezcal, shatta, agave, lime, urfa
- Martini 21
- mooli & cucumber, Roku gin, Ketel One vodka, nori, preserved lemon
- Negroni 21
- Roku gin, Derrumbes mezcal, Campari, Cynar, Cocchi Torino, sumac olives
- Cheong sour 16
- Bols Genever, rhubarb, blood orange, lemon, ginger
- Speculaas old fashioned 23
- El Dorado 12yo rum, Crème de Banane, beer, spice blend

0% ABV

- Picante 0% 12
- Fluère smoked agave, green chilli shatta, lime, coriander, Aleppo chilli
- Botivo mule 12
- Botivo, ginger ale, lime
- Wildflower spritz 12
- Martini floreale, BLA Copenhagen sparkling tea, grapefruit

desserts

- Preserved lemon pavlova, lemon curd, mascarpone cream (vg) 12
- Apple mille feuille, calvados butter, grains of paradise (vg) 13
- Passion fruit sorbet, tajin and mezcal (ve) 8.5
- Squash & pear fritters, buckwheat, mandarins, coconut sorbet (ve) 15
- Chocolate & tahini fondant, fernet branca ice cream 15
(may take up to 15 mins to prepare)