

vegetarian menu

- olives OR nuts** 5
- oven hot bread** butter, xv olive oil, sea salt and fresh herbs 9
- smoky eggplant dip** with finger toast 10 larger portion with garlic bread 14
- dawg chips** french fries 'hot dawg' style: with ketchup, aioli and american mustard 9
- rocket & parmesan salad** with balsamic vinaigrette 12
- creamy lentil & onion soup** drizzled with paprika oil, squeeze of lemon, hot bread 14
- don quixote** rustic rice'n'beans, slow cooked with tomato, onion & olive oil, with labneh 15
- cauli fritters** dipped in egg and fried til golden, chilli & toasted almond salsa, yoghurt aioli 17
- grilled haloumi cheese** on bruschetta, with tomato mint salsa, xv olive oil, lemon 18
- baby lettuce cups** carrot & fennel, beet and courgette salads, garlic labneh, walnuts, black sesame 17
- green pea & turmeric hummus**, pickled courgette & cauli salad, toasted pepitas, grilled flatbread 19
- hummus for syria** hummus, chargrilled eggplant, tomato mint salsa, toasted almonds, and crisp flatbread 21
PROFITS FROM THIS DISH GO TO THE SYRIA EMERGENCY APPEAL via UNICEF
- the people's pizza** potato, mushroom, caramelised onion, smoked paprika, horseradish cream 22
- lemon pappardelle pasta** with wilted greens, homemade tomato sauce, basil & parmesan 25
- escalivada platter** chargrilled mediterranean vegetables on fava bean puree, with carrot & fennel salad, smoky eggplant dip, labneh, almond skordalia and crisp flatbread 28

vegan menu

- olives OR nuts** 5
- oven hot bread** xv olive oil, sea salt and fresh herbs 9
- smoky eggplant dip** with finger toast 10 larger portion with garlic bread 14
- vegan dawg chips** french fries 'hot dawg' style: with ketchup and american mustard 9
- creamy lentil & onion soup** drizzled with paprika oil, squeeze of lemon, hot bread 14
- vegan don quixote** rustic rice'n'beans, slow cooked with tomato, onion and olive oil 15
- vegan baby lettuce cups** carrot & fennel, beet and courgette salads, walnuts, black sesame 17
- roast cauli florettes** on fava bean puree with tomato, chilli & toasted almond salsa 17
- green pea & turmeric hummus**, pickled courgette & cauli salad, toasted pepitas, grilled flatbread 19
- vegan hummus for syria** hummus, chargrilled eggplant, tomato mint salsa, toasted almonds, and crisp flatbread 21
PROFITS FROM THIS DISH GO TO THE SYRIA EMERGENCY APPEAL via UNICEF
- vegan people's pizza** potato, mushroom, caramelised onion, coconut horseradish, smoked paprika 22
- vegan spaghetti** with chargrilled courgettes, peas, wilted greens, homemade tomato sauce, basil 25
- vegan escalivada platter** chargrilled mediterranean vegetables on fava bean puree, with carrot & fennel salad, smoky eggplant dip, hummus, olives, walnuts and crisp flatbread 28



bringing cultures together ...
our food is inspired by the way we like to eat ourselves –
eclectic mediterranean style: friends and family,
sharing a table together



ECLECTIC MEDITERRANEAN COOKING

GLUTEN FREE MENU

- olives OR nuts** 5
- GF smoky eggplant dip** with vegetable crudité 14
- spanish devils on horseback** grilled skewers of chorizo with labneh & almond stuffed prunes 15
- rocket & parmesan salad** with balsamic vinaigrette 12
- dawg chips** french fries 'hot dawg' style: with ketchup, aioli and american mustard 9
- crackle dawg chips** topped with succulent porky morsels and smoked paprika 15
- GF lentil & onion soup** drizzled with paprika oil, squeeze of lemon 14
- baby lettuce cups** carrot & fennel, beet and courgette salads, garlic labneh, walnuts, black sesame 17
- calamares** lightly spiced squid rings, fava bean puree, lemon wedge, aioli 17
- cauli fritters** dipped in egg and fried til golden, chilli & toasted almond salsa, yoghurt aioli 17
- GF grilled haloumi cheese** with tomato mint salsa, xv olive oil, lemon 18
- ceviche** marinated white fish, lemon & lime juices, avocado, fresh coriander, coconut mayo 19
- don quixote** slow cooked rustic rice'n'beans, pulled lamb, labneh 17
- GF green pea & turmeric hummus**, pickled courgette & cauli salad, tahini, toasted pepitas 19
- GF hummus for syria** hummus, pulled lamb, chargrilled eggplant, mint salsa, toasted almonds 21
- GF köfte cosburger** deconstructed burger - chargrilled spicy beef patty, smoky eggplant, tomato, red onion, parsley, garlic labneh, cos lettuce 19
- GF escalivada platter** chargrilled mediterranean vegetables on fava bean puree, with carrot & fennel salad, smoky eggplant dip, labneh, walnuts, olives 28
- GF market fish** please ask for tonight's fish dish 32
- carmen's lamb cordero** succulent braise-roasted lamb shoulder on the bone, on a ratatouille of eggplant, green beans, tomato, onion and peppers and their own juices 34
- el cochinito** slow cooked pork belly; creamed fresh corn, with chargrilled courgettes, fresh pineapple, red pepper & coriander salsa, deepfried corn kernels 32