



MIZA DIPS

ATOM	garlic yogurt, urfa, chili oil	v	9
MOUTABEL	charred eggplant, pomegranate, parsley	v	9
HUMMUS	chickpeas, olive oil, zhoug	v	9
WALNUT MUHAMMARAH	toasted walnuts, herbs, pomegranate	v	14
BAKED JOU JOU PITA BREAD			5

MIZA SET

a trio of dips served with warm house-baked pita

29

MEZZE FOR THE TABLE

SPICY CIGARS	spiced ground lamb, labneh, feta cheese		14
HALLOUMI FRIES	garlic, lemon, chilli & honey sauce	v	17
HUMMUS WITH BRAISED BRISKET	westholme wagyu brisket, pickled shallots, hummus, jus, pita*		18
MUSHROOM SHAWARMA POCKETS	assorted mushrooms, tahini-labneh, harissa sauce	v	15
GRILLED MEDITERRANEAN OCTOPUS	green chermoula, harissa aioli, purple watercress*		29

SALADS

GREEK SALAD	bell peppers, tomatoes, cucumber, feta cheese, red wine vinaigrette	v	17
WATERMELON & FETA SALAD	mint, lemon dressing	v	16
TOMATO CARPACCIO	lilliput capers, pine nuts, wild oregano	vg	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
We do our best to serve up dishes using seasonal and locally sourced produce where possible.
For any additional info on allergens please ask one of our team.
v-vegetarian vg-vegan



KEBABS & GRILL

KEBABS & SKEWERS SERVED WITH TAHINA SAUCE, GRILLED LONG PEPPERS & CONDIMENTS

SPICED MARINATED CHICKEN	sweet paprika, yogurt, lemon, HEINZ® ajioli sauce *	27
BUTCHERS LAMB KÖFTE	seasoned with cumin, nutmeg & mint*	28
BEEF SKIRT STEAK	finely sliced, grilled & glazed*	36
GRILLED SHRIMP SKEWER	preserved lemon, greek yogurt, confit garlic*	32
CRISPY CAULIFLOWER	garlic lemon pepper, tomato salsa, parsley gremolata	v 24
16oz WESTHOLME WAGYU BEEF RIBEYE	zhug, roasted garlic*	80

SIDES

PILAV RICE	sofrito, orzo	vg 9
SUMAC FRIES	cleo spice blend	v 9
BROCCOLINI	tahina sauce, espellete	v 9

FILL THE TABLE

family style, 55 per person

2 people & more

house baked jou jou pita bread

hummus & muhammarah dips

truffle honey borek

spicy cigars

chicken & lamb kebabs

chopped salad

yogurt pannacotta