



# Sephardim

## Mezze

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| <b>Mix dips</b> plater served with flat bread, Pumpkin hummus, baba ganoush, beetroot labneh & muhummara (V, REQ_GF/ VV)                 | 8/19.9 |
| <b>Falafel</b> served with pumpkin hummus (GF, VV)   | 14.9   |
| <b>Gorgonzola</b> blue cheese & pickled pears served with flat bread (REQ_GF)  | 16.9   |
| <b>Eggplant</b> , tomato and peppers cooked in olive oil, lime & mint served with flat bread (VV, REQ_GF)                                | 15.9   |
| <b>Spanish mushroom</b> & lima beans finished with dry sherry, sweet Paprika, garlic & Parsley (GF, VV)                                  | 18.9   |
| <b>Chargrilled squid</b> (red vine & mustard marinade) served with fennel salad (GF)   | 18.9   |
| <b>Egyptian spiced cauliflower</b> topped with beetroot and mint yoghurt, Spanish onion, Parsley, Aleppo pepper & dukkah (GF, V, REQ_VV) | 19.9   |
| <b>Sautéed mushroom &amp; asparagus</b> with turmeric & lemon butter sauce (GF, V, REQ_VV)   | 18.9   |
| <b>Zucchini &amp; carrot fritters</b> made with fava beans topped with garlic sauce (GF, VV)   | 14.9   |
| <b>Baked camembert</b> topped with bacon chilli jam served with flat bread (REQ_GF)  | 19.9   |
| <b>Fired polenta salad</b> with rocket & blackberry tossed with vinaigrette dressing (GF, VV)  | 17.9   |

## Sides

|                                   |    |
|-----------------------------------|----|
| Flat bread                        | 5  |
| Mix marinated olives (GF, VV)     | 8  |
| Patatas bravas (GF, VV)           | 10 |
| Pearl couscous salad (VV)         | 10 |
| Spicy sweet potato chips (GF, VV) | 11 |

**GF = Gluten Free, REQ = Request as gluten free, V = Vegetarian, VV = Vegan**





## Main/share plates

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| <b>Spicy prawns</b> with vegetables, chilli, lime, coriander, garlic and tamarind (GF)     | 28.9 |
| <b>Fried halloumi</b> with potatoes, green beans, tomatoes and caramelised onion (GF, V)   | 27.9 |
| <b>Chargrilled chicken</b> thigh fillets with pearl couscous salad (REQ GF)                | 25.9 |
| <b>Garlic prawns</b> finished with parsley, cream & white wine sauce served with rice (GF) | 28.9 |
| <b>Lamb shank</b> risotto (GF)   | 27.9 |
| <b>Mushroom and kale</b> risotto (GF, V, REQ VV)   | 26.9 |
| <b>Beef cheek</b> served with sweet potato mash (GF)                                       | 32.9 |
| <b>Duck leg ragout</b> in pomegranate molasses & crushed walnuts served with rice (GF)     | 28.9 |
| <b>Brown rice</b> with lentils, almonds, carrots and cinnamon spiced sultanas (GF, VV)     | 22.9 |

## Banquet (4 person min) price per person

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| 1) Mix dips, fritters, eggplant, cauliflower, brown rice with lentils (VV) | 45 |
| 2) Mix dips, falafel, cauliflower, fried haloumi, Mush/kale risotto (V)    | 45 |
| 3) Mix dips, patatas, cauliflower, fried haloumi, chargrilled chicken      | 50 |
| 4) Mix dips, cauliflower, falafel, fried haloumi, Lamb shank risotto       | 50 |
| 5) Mix dips, fritters, cauliflower, fried haloumi, squid, spicy prawns     | 59 |

## Deserts

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| Turkish delight  | 8.9  |
| Panna cotta served with raspberry coulis   | 10.9 |
| Vanilla Ice-cream topped with barberries jam or raspberry sauce  | 10.9 |
| Persian love cake (almond mill, flour and rosewater syrup cake) served with pistachio, ricotta & fresh cream | 11.9 |

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