



# Sephardim

## Mezze

<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

<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

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

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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