# Sephardim

#### <u>Mezze</u>

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<b>Mix dips</b> plater served with flat bread, Pumpkin hummus, baba ganoush, beetroot	
labneh & muhummara (V, REQ GF/ VV)	10/21.9
Baked camembert with bacon chilli jam or burnt fig jam served with flat bread (REQ GI	F) <b>22.9</b>
<b>Falafel</b> (4) served with pumpkin hummus (GF, VV)	15.9
Spicy mussels with chorizo (tomato/chilli/garlic/parsley/white wine) (GF)	19.9
Gorgonzola blue cheese & pickled pears served with flat bread (REQ GF)	21.9
<b>Smoke trout</b> with preserved lemon dressing and fennel/pear salad (GF)	22.9
<b>Eggplant</b> , tomato and peppers, lime & mint served with flat bread (VV, REQ.GF)	16.9
Chargrilled squid (House marinade) served with green salad (GF)	19.9
<b>Egyptian spiced cauliflower</b> topped with beetroot/mint yoghurt & dukkah (GF, V, REQ VV	/) 19.9
Sautéed mushroom & asparagus with turmeric & lemon butter sauce (GF, V, REQ VV)	19.9
<b>Vegan Zucchini &amp; carrot fritters</b> (chickpea/ fava beans) with garlic sauce (GF, VV)	15.9
Fired polenta salad tossed with vinaigrette dressing (GF, VV)	18.9

### <u>Sides</u>

Flat bread	6
Mix marinated olives (GF, VV)	9
Patatas bravas/with Chorizo (GF)	10/16
Pearl couscous salad (VV)	10
Spicy sweet potato chips (GF, VV)	11



# <u>Main/share plates</u>

99

<b>Spicy prawns</b> with vegetables, chilli, lime, coriander, garlic and tamarind (GF)	29.9
Fried halloumi with potatoes, green beans, tomatoes and caramelised onion $({\ensuremath{GF}}, {\ensuremath{\mathcal{V}}})$	28.9
Chargrilled chicken, thigh fillets with pearl couscous salad (REQ GF)	27.9
Garlic prawns finished with parsley, cream & white wine sauce served with rice (GF)	29.9
<b>Falafel</b> (6) served with garden salad, bread, pumpkin hummus (GF, VV)	26.9
Lamb shank risotto (GF)	28.9
Eggplant and artichoke hearts risotto (GF, V, REQ VV)	28.9
Mushroom and kale risotto (GF, V, REQ VV)	27.9
Beef cheek served with cinnamon & fennel spiced sweet potato mash (GF)	34.9
<b>Duck ragout</b> in pomegranate molasses & crushed walnuts served with rice (GF)	29.9
<b>Brown rice</b> with lentils, almonds, carrots and cinnamon spiced sultanas (GF, VV)	24.9

## Banquet (4 person min) price per person

1) Mix dips, fritters, eggplant, cauliflower, brown rice with lentils (VV)	50
2) Mix dips, falafel, cauliflower, fried haloumi, Mush/kale risotto (V)	50
3) Mix dips, patatas, cauliflower, fried haloumi, chargrilled chicken	55
4) Mix dips, cauliflower, falafel, fried haloumi, Lamb shank risotto	55
5) Mix dips, fritters, cauliflower, fried haloumi, squid, spicy prawns	65

#### <u>Deserts</u>

Turkish delight (VV)	9.9
Panna cotta served with raspberry coulis (GF)	10.9
Vanilla Ice-cream topped with barberries jam, raspberry or passionfruit sauce	10.9
Persian love cake (almond mil & GF flour) served with pistachio, ricotta & fresh cream (GF)	11.9



Please note 1.6% fee will be added to the bill if paying by card