

In the beginning...

Spicy coated mixed nuts	5
Herb and citrus infused olives	8
Toasted pita olive oil and Dukkah	6.5
Dips	12

Meze

Chicken Kefta	10	Broccolini with lemon & olive oil	8
Lamb Koftas	10	Moroccan Carrot salad	8
Meat balls in spicy tomato sauce	10	Dolmades	8
Falafel	8	Marinated feta	8
Mushrooms	8	Cous Cous salad	8
		Tabbouleh	8

Mini Bread Pizza

Broccolini, carrot and blue cheese	9.5
Traditional spiced minced beef, fresh tomato and feta cheese	9.5
Classic Moroccan chicken, preserved lemon, red onion and olives.	9.5

The Finale

Assorted cheeses (platter for two)	18
Banoffee Pie - An inspired variation of the traditional banana and toffee pie.	10
Lemon Tart - Homemade lemon tart	4
Turkish Delight - Traditional Middle Eastern sweet jelly	4

Pause Trading hours are 4pm -until late Weekdays
2pm - until late Saturday & Sunday

For Functions, Events or Bookings - please ask our staff.

Red Bean Soup

A hearty soup with mixed beans and root vegetables, served with Turkish bread. 7.5

Meze

Moroccan Bruschetta 6.5

Toasted sourdough topped with labni, mixed herbs and spices

Toasted sourdough topped with tomato, garlic, spanish onion and Coriander. 6.5

Coucous Salad 8

A change from tabbouleh, - with cashew nuts, tomato and other goodies.

Beetroot salad 8

Beetroot raised to new heights.

Börek

Traditional coiled filo pastry stuffed with spicy lamb filling. 12

Served with salad and tahini.

Or try it stuffed with feta and spinach 12

Our famous crepes

Tira Mi Su crepe - An indulgence. 12

Crepes filled with coffee flavoured mascarpone, accompanied with glazed pear and vanilla syrup.

Why not finish with an espresso coffee served with a shot of your favourite liqueur? 9.5