

In the beginning...

Spicy coated mixed nuts	5
Herb and citrus infused olives	8
Harira, served with warmed pide	9.5
Dips trinity	12

A light lunch (12pm ~ 4pm)

Pide & Melts

Marinated aubergine, sun-dried tomatoes, feta, baby artichokes, and our in-house pesto mayo.	12
Champagne leg ham, fresh tomato, Swiss cheese and Dijon Mustard	12
Smoked salmon, Spanish onion, capers with dill cream cheese	12
Garlic chicken pastrami, semi dried tomatoes, tasty cheese and a seeded mustard mayo	12

Crepes

Moroccan	A tomato, aubergine and courgette ragout filled crepe then topped with melted feta	12
Tabriz	Traditional spiced beef	12
Djez Emshmel	A classic Moroccan dish of chicken, preserved lemon and olives.	12

All crepes served with a side salad

Meze

Carnivore	10	Herbivore	8
Saffron fish balls in tomato sauce		Broccolini with lemon & olive oil	
Lamb Koftas		Hot garbanzo salad	
Meat balls		Dolmades	
Chicken kefta skewers		Dukkah crusted feta balls	

Tagines

Lamb and olives, with potatoes	18
Pumpkin and prune, with saffron rice	18
Chicken and quince, with cous cous	18

The finale

Assorted cheeses (platter for two)	18
Banoffee Pie – An inspired variation of the traditional banana and toffee pie.	10
Sweet crepes – see our specials list for this weeks delightful creation	12