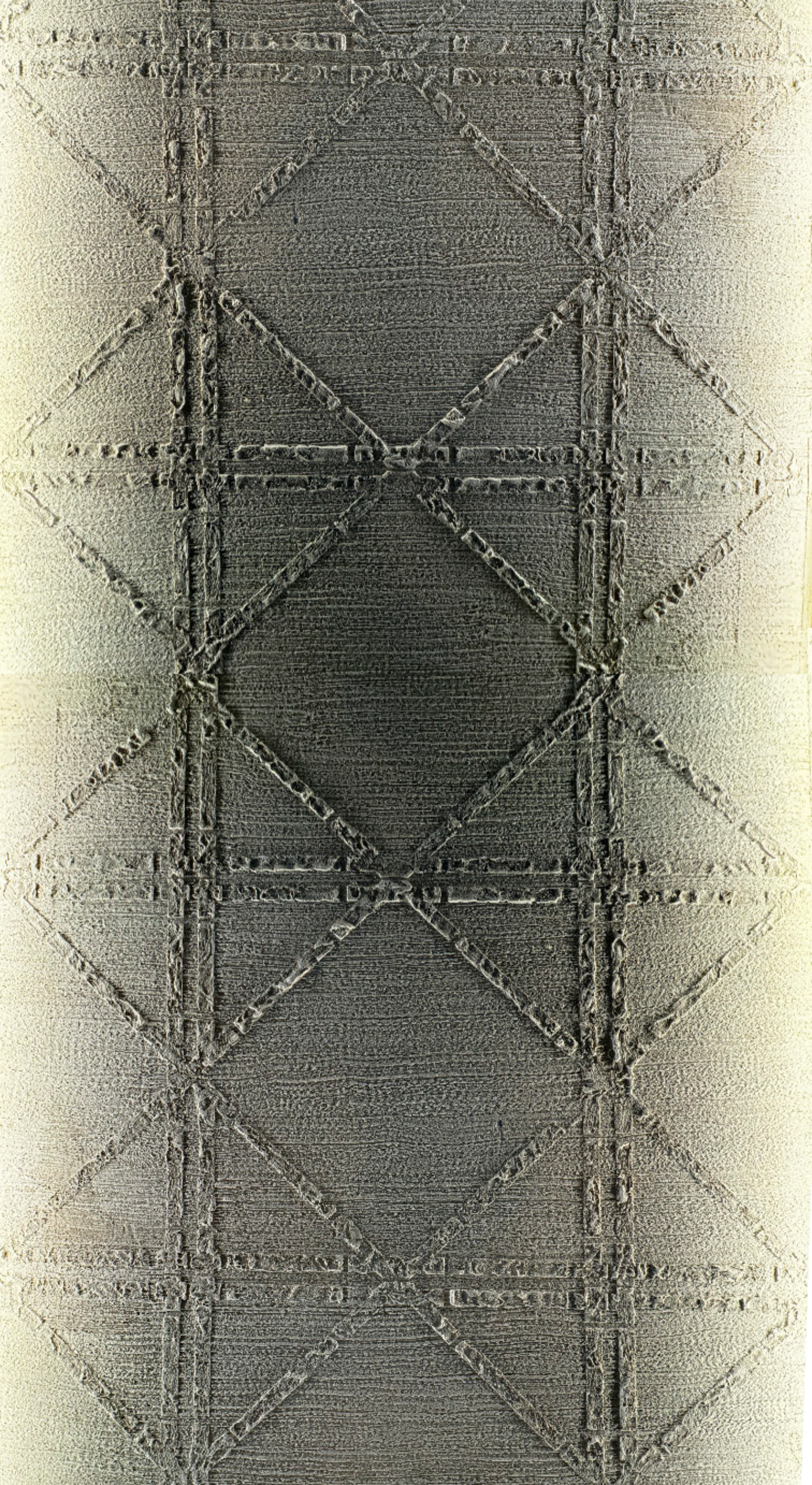


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NIBBLES

MIXED OLIVES Marinated in lemon, chilli and parsley	4	CANDIED MIXED NUTS A delectable assortment of mixed nuts coated in spiced honey and fragrant vanilla	5
PARMESAN SPHERE Crispy, golden-brown spheres of aged parmesan cheese, served with a velvety mousse of sun-blushed tomatoes	6	HOUMOUS Chickpeas, lemon, garlic. Accompanied with grilled Arabic flatbread	7
MUSHROOMS MEZE Sautéed wild forest mushrooms in a creamy sauce on a crispy toasted bread	7	BABA GHANOUSH Jospers roasted aubergine mixed with tahini and whey cheese, garnished with pomegranate, accompanied with Arabic flatbread	7

SMALL PLATES

LAMB BOREK A rich and aromatic minced lamb, enhanced with mint olives. Wrapped in a crispy, golden pastry and finished with a zesty harissa emulsion	13	TRUFFLE GNOCCHI Pillowy gnocchi infused with earthy truffle, served in a luxurious creamy cheese sauce. Presented in a crispy parmesan cheese basket	12
KING SCALLOPS Served with espuma cauliflower on a kataifi pastry, garnished with lemon and passion fruit pearls	16	ORIENTAL HOT HONEY WINGS Juicy chicken wings glazed with a sweet and spicy honey sauce, infused with middle Eastern spices. Garnished with toasted sesame seeds	14
CHICKEN AND LOBSTER BON-BON Succulent chicken balls served with a velvety carrot mousse, garnished with crispy leeks	14	CHICKEN BANG-BANG Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables	15
BAHARAT CUTTLEFISH Succulent cuttlefish seasoned with aromatic baharat spices, elegantly dressed with fresh spring onion and a hint of chili. Served alongside a rich and tangy green aioli	14	ARTICHOKE SALAD A delightful medley of tender artichokes paired with vibrant beetroot, complemented by a zesty chickpea salsa. Topped with creamy whey cheese and garnished with crunchy candied walnuts	13

LARGE PLATES

GRILLED COD LOIN Tender grilled cod loin, served on a bed of crushed purple potato. Finished with a luxurious saffron sauce and fresh garden peas	21	BEEF SHORT RIBS BOA BUN Stuffed with ribs in home-made BBQ sauce garnished with pickled red onions	18
LOBSTER RAVIOLI Served in bisque sauce. Perfumed with basil and toasted focaccia croutons	19	PAN-FRIED TOFU Soybean curd in massaman coconut sauce, topped with crispy rice noodles and coriander oil	16
LAMB TAJINE Slow cooked lamb shoulder in traditional Moroccan spices with apricot, accompanied with sultanas and couscous	19		

FROM THE JOSPER

GRILLED JUMBO PRAWNS Accompanied with jasmine perfumed pilaf rice, served either in Caroline reaper sauce or chimichurri sauce	21	CORN-FED CHICKEN SUPRÊME Served with a robust spiced Provençale sauce, accompanied with duchess potatoes	22
LAMB CUTLETS Served with porcini creamy purée, accompanied with goat cheese and mango wrapped in crispy pastry parcels	19	9OZ WAGYU FILLET Our WX Australian Wagyu fillet is grain-fed for a minimum of 400 days, ensuring a well-marbled cut that is exclusively bred to enhance flavour and tenderness	90
9OZ IRISH WAGYU SIRLOIN Our Irish Wagyu sirloin is a premium beef cut reared in Ireland. Offering superior marbling, which ensures a rich, juicy texture	41	10 OZ BLACK ANGUS RIBEYE This is a premium Argentinian cut, celebrated for its robust flavour which adds depth and juiciness to every bite	34

1KG ANGUS TOMAHAWK 85

Recommended to share for two, served sliced with your choice of two sauces and two sides

ENHANCE YOUR STEAK

GREEN PEPPERCORN SAUCE 3	MUSHROOM SAUCE 3	CAROLINA REAPER CHILLI SAUCE 3
BONE MARROW BUTTER 3	CHIMICHURRI 3	

SIDES

JOSPER-ROASTED NEW POTATOES In garlic and parsley	6	GRATIN DAUPHINOIS Served with a creamy cheesy white sauce	6
FRENCH FRIES Seasoned with Maldon salt and rosemary ADD TRUFFLE AND PARMESAN +£1	5	JOSPER-ROASTED BONE MARROW	7
HABBIBI'S MAC & CHEESE Enhanced with five different types of cheese topped with herbed crumbs	6	STEAMED MIXED RAINBOW VEGETABLES	6
		MIXED BABY LEAF SALAD Served with cherry tomato, cucumber and beetroot toasted in house dressing	5

SCAN FOR ALLERGY AND NUTRITIONAL INFORMATION



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. Service charge of 12.5% will be added to your bill.