



HA 88181
DINE



Bread & Dips

Bread with Za'atar 3

Warm artisan bread dusted with aromatic za'atar
(S,G)

Muhammara 8

Smoky roasted peppers blended with chilli, olive oil, and pecan nuts
(N,G)

Hummus 7

Silky chickpea purée, finished with herb oil and chilli drizzle
(S,G)

Salads

Fennel, Orange & Feta Salad 13

Baby leaf mix with shaved fennel, sweet orange segments, and crumbled feta
(M)

Spicy Chicken Caesar Salad 18

*Grilled spiced chicken with baby gem, house-made Caesar dressing,
and Parmesan or cheese*
(F, M, E, SHELL,G)

Tapas

Mixed Olives 4

Marinated with garlic and chilli

Roasted Octopus with Potatoes 12 / 21

Charred octopus in a chilli marinade, served with roasted potatoes, parsley, and lime juice (F, C, SHELL)

Bang Bang Chicken 12

Juicy chicken thighs with spicy chilli mayo and a fresh Asian salad (S)

Beef Bao 9

Soft bao stuffed with tender short rib and a tangy slaw (G)

Calamari, Prawns & Seafood Tempura 17

Crispy seafood and vegetables, served with garlic mayo aioli (G, C, SHELL, F)

Dynamite Prawns 15

Crispy king prawns, served with a light salad and chives (G, C, F)

Aubergine Parmesan 11

Layers of aubergine, rich tomato sauce, and melted cheese (G, M)

Moroccan Okra Stew 11

Okra in a spiced tomato base with chilli, coriander, and a splash of lime

Seared Halloumi & Muhammara 11

Charred halloumi served with creamy roasted pepper purée, coriander, and toasted pecans (M, N)

Short Rib Zaalouk (Moroccan Style) 18 / 28

12-hour braised short rib, melt-in-the-mouth tender, served with Mediterranean vegetables (M)

Asian Sweet & Spicy Wings 9 / 14

Crispy wings glazed in a sticky Asian-style chilli sauce (S)

Caponata 7

Sicilian aubergine stew with tomatoes, olives, basil, and rosemary

Pasta

Pappardelle Beef Ragù 12 / 20

Braised beef slow-cooked in a rich ragù, served with thick ribbons of pappardelle and topped with Grana Padano (G, M)

Table-Side Truffle Tagliatelle 18

Fresh tagliatelle with wild mushrooms, finished in a silky truffle sauce and flamboyantly prepared in a molten Grana Padano wheel at your table (G, M).

Josper Grill

Flat Iron Steak (200g) 16

Grilled over the Josper for tender, smoky flavour (M)

Black Angus Ribeye (280g) 35

Grilled over the Josper for rich, smoky flavour (M)

Wagyu Sirloin (250g) 45

Premium cut with exceptional marbling, fire-grilled to perfection (M)

Wagyu Beef Fillet (255g) 90

Melt-in-the-mouth texture, simply seasoned and expertly grilled (M)

Lamb Cutlets (300g) 22

Tender and smoky, grilled for maximum flavour (M)

Crispy Chicken Kabsa Thighs 19

Josper-roasted with golden skin, served over kabsa rice (N)

Jumbo King Prawns al Ajillo 21

Garlicky, sizzling prawns served straight from the Josper (M, C, F, SH)

Sea Bass Fillet with Italian-Style Aubergines 22

Chargrilled sea bass served with roasted aubergines in a Mediterranean tomato blend (F, M)

Tomahawk Steak (1kg) 95

A showstopping bone-in cut, perfect for sharing (M)

Sides

Truffle Mac 'n' Cheese 6

Creamy macaroni cheese infused with black truffle (M, G)

French Fries 5

*Crispy fries seasoned with Maldon salt and rosemary
Add truffle and parmesan +£1 (M)*

Kabsa Rice 6

*Fragrant Mediterranean rice with kabsa spices, sultanas,
and toasted almonds (N)*

Josper-Roasted New Potatoes 6

Tossed in garlic butter (M)

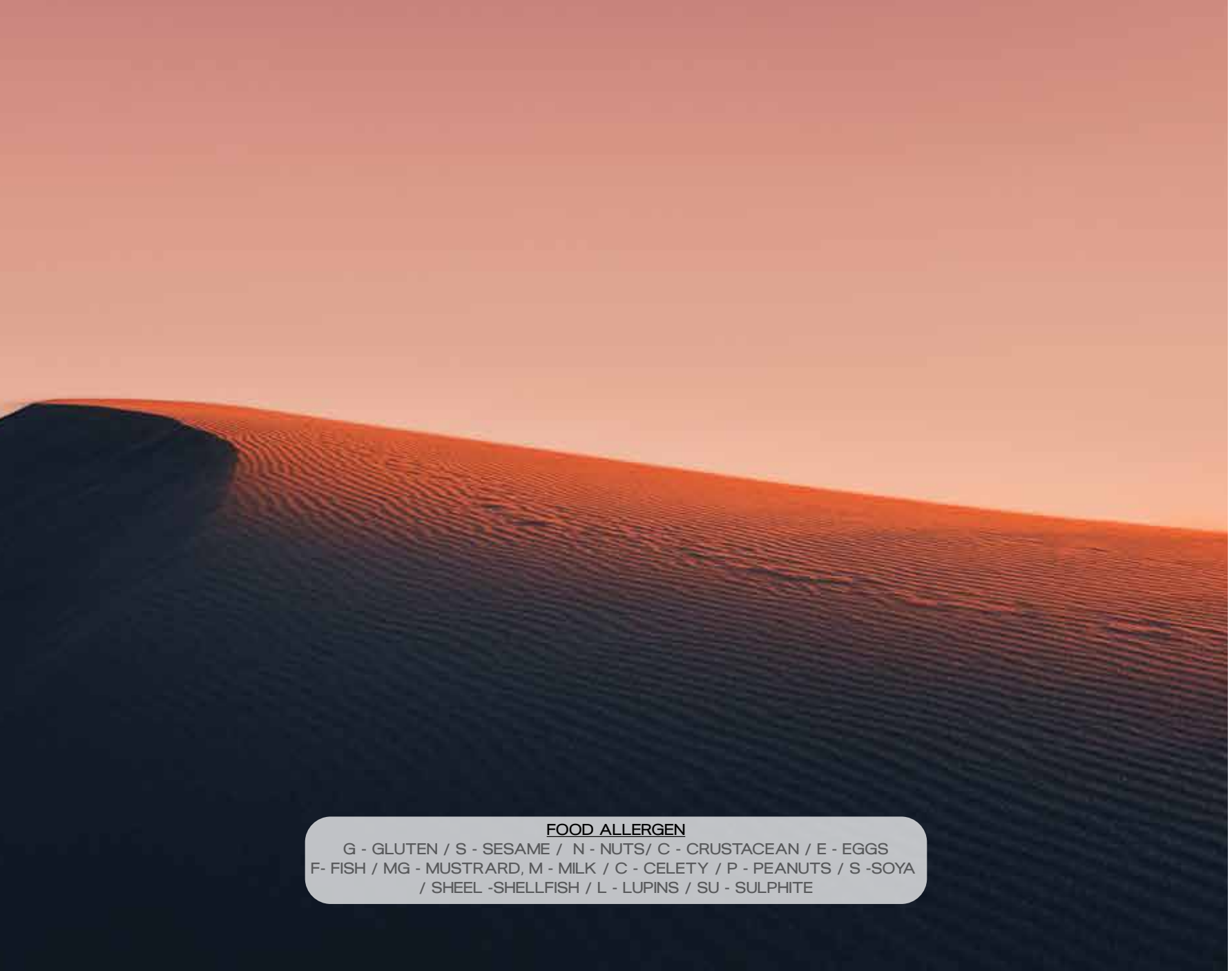
Gratin Dauphinoise Potatoes 6

*Thinly sliced potatoes baked in a garlicky
cream sauce (M)*

Aligot Creamy Cheese Mash 6

*Velvety mashed potato blended with mozzarella
and Grana Padano (M, N)*

Sauces 3 - Mushroom sauce (M) / Green peppercorn (M) / Gravy- Jus / (M) Chimichurri



FOOD ALLERGEN

G - GLUTEN / S - SESAME / N - NUTS/ C - CRUSTACEAN / E - EGGS
F- FISH / MG - MUSTARD, M - MILK / C - CELETY / P - PEANUTS / S -SOYA
/ SHEEL -SHELLFISH / L - LUPINS / SU - SULPHITE



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