small plates

- house marinated olives with ciabatta 9
- warm halloumi cheese with blueberries, crisp lentils and burnt chili vinaigrette 15
- wood oven roasted oysters with pickled mango and chive 18
- charred cabbage with black olive tarator, burnt honey, pistachio and pickled feta 16
- farm salad with pear, ubriacone cheese, lavender almonds, and roasted shallot vinaigrette 16
- chicken liver crostini with blueberry mostarda and mint 15
- roasted oyster mushrooms on grilled sourdough with sheep’s milk cheese and pickled lemons 20
- grilled baby carrots with roasted beet muhammara, smoked trout roe and charmoula 18
- wild mexican prawns with rose petal shatta, cherry tomatoes and hearth baked pita 24
- pan roasted arctic char with ras el hanout, braised spinach, sweet onions and frekah 20
- charred squid with kale borani, pickled garlic, jalapeño and fenugreek 16
- potato and salted cod brandade with garlic crostini and chives 18
- grilled butcher’s steak with marinated tomato, roasted corn, sweet peppers and baba ghanoush 22
- chorizo-stuffed medjool dates with bacon and piquillo pepper-tomato sauce 20

hummus

- hummus with hearth baked pita and... charred fava beans, urfa, and pine nuts 16
- crisp short rib and sumac 30
- soft egg, zhough and black lentils 16
- additional hearth baked pita 2

large plates

- wood fired flatbread with squash blossoms, za’atar, goat cheese and chili 22
- slow roasted pork shoulder with piri piri broth, bulgur wheat, clams and smoked yogurt 36
- ‘deluxe’ focaccia with taleggio cheese, ricotta, truffle oil and fresh herbs 20
- whole roasted fish with spicy moroccan broth, mussels, new potatoes, and grilled mejndez sausage 46
- sumac glazed 28oz bone-in ribeye with harissa brown butter, grilled artichokes and hearth baked pita 85
- chicken shawarma roti with vegetable mezze, hummus, olives, fermented chili sauce, garlic toum and hearth baked pita 45/75

cheese

carr valley mobay, goat  
(semi firm, earthy)
crown finish caves crown jewel, cow  
(buttery, semi firm)
crown finish caves queen of corona, goat  
(fruity, firm)

cheese accompaniments 8
- honey comb, apricot jam, red onion jam

deSSERT

affogato 10
sweet cream ice cream with espresso and vanilla shortbread
nutter butter squares 5
rotating gelato 4
rotating sorbet 4

cafe avec 10
(1oz espresso +1oz brandy/judo mirto)
seasonal metric coffee - direct trade 4
metric binary espresso 3
cappuccino 5 latte 5

tea by rare tea cellar
emperor’s jasmine pearls 8
emperor’s mint meritage 6
bourbon vanilla chai 7
freak of nature colong 10
emperor’s chamomile citron 6

consumption of raw or undercooked foods such as seafood and shellfish may increase your risk of food borne illness
please inform your server of any allergies or dietary restrictions you may have as items on the menu contain ingredients that are not listed

every Tuesday
all bottles of wine half off!
*dine in only **limited quantities available

12 august 2021