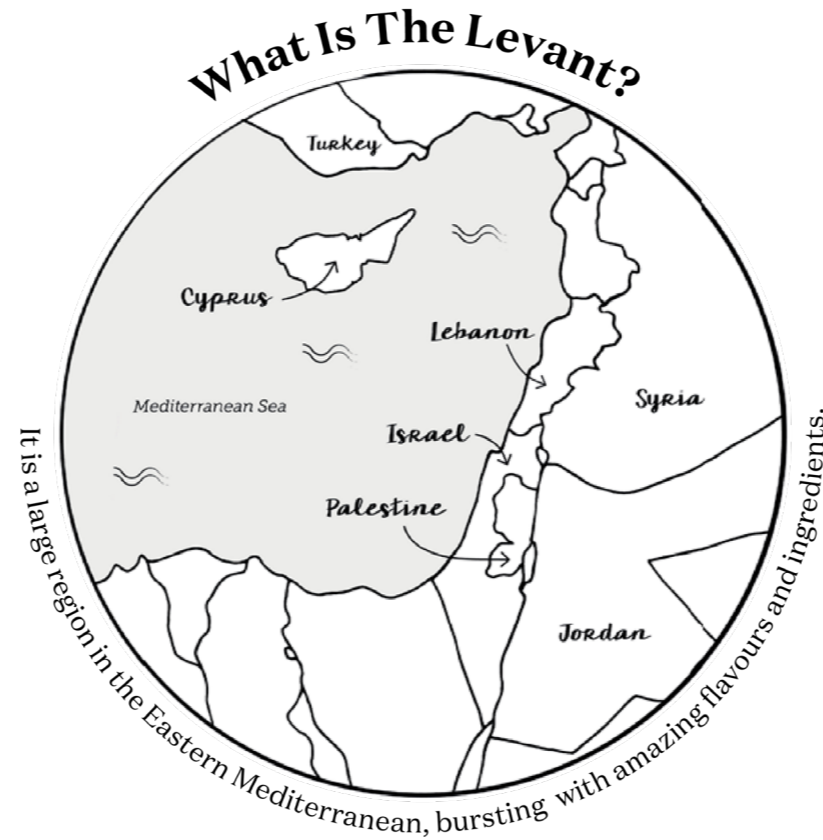


CERU WAS BORN FROM A LOVE OF FOOD DRINK & SUNSHINE



The Levant has been a source of enjoyment and inspiration for us for many years as we have discovered new places and cultures, whilst forging new friendships and revisiting old ones.

The menu overleaf, is our interpretation of a variety of ingredients or dishes that we have enjoyed during our travels, and does not represent the cuisine of one specific country.

Life in the kitchen at CERU is a kaleidoscope of colors, aromas and tastes, using only the freshest produce sourced from London's market to create our menu of vibrant Eastern Mediterranean dishes.

What goes into our menu?nearly 100 ingredients with more than 20 spices, as well as a generous handful of nuts, a splash of olive oil, and most importantly the humble lemon, zested, sliced or juiced, a little yellow nugget of culinary sunshine that is the powerhouse behind our kitchen. But reading about it is one thing...
...time to experience it for yourself.



TURN OVER TO
START YOUR JOURNEY



We are here for you

7 days a week

CERU SOUTH KEN
7-9 Bute Street,
London, SW7 3EY

CERU QUEENSWAY
NEW OPENING
13 Queensway,
London, W2 4QJ

Menu

Served every day 12 noon–11pm

Weekend Brunch

Saturdays & Sundays 11am–5pm

Seasonal Menu

◆ We recommend 3 dishes per person ◆

Dishes are freshly prepared and will arrive as soon as they are cooked so we advise sharing dishes with the rest of your table for a better experience.

Start With Dips And Salads

All dips are served with a complimentary basket of freshly baked Greek pita bread (S) (G) or seasonal crudites – refills are 1.80 each

Houmous (S) (GF) with chickpeas and green chilli	5
Fadi (D) (S) (GF) Roasted zucchini, garlic, yoghurt and tahini	6
CERU Hamara (N) (GF) Tangy red pepper dip with walnuts and pomegranate molasses	6
Three in One (D) (N) (S) (GF) Try a spoonful of all three of our delicious dips	6.5

Blood Orange, Celeriac & Radicchio (N) (SU) (GF) with shallots, toasted almonds, pomegranate and a citrus dressing	7
Warm Salad of Artichoke, Green Peas & Baby Onions (SU) (GF) with preserved lemon, ginger and turmeric dressing	7
Crisp Apple, Mint & Pomegranate (N) (GF) with toasted pine nuts and green chilli	6
Roasted Beetroot & Fennel (N) (D) (GF) with spice roasted almonds and cardamom labneh	6.5

Meats

Lamb Shoulder (N) (GF) Slow roasted for five hours in our secret blend of 12 Shawarma spices, with a pomegranate sauce, fresh mint and pistachio	14
Beef Fillet (N) (GF) Grilled medium/medium rare, served with a zhug dressing and crushed hazelnuts	18
Shish Taouk (D) (GF) Paprika and lemon marinated grilled cubes of chicken breast, with a herb yoghurt	10
Roasted Leg Of Rabbit (GF) Tender leg of French rabbit with spicy cannellini beans and a citrus dressing	12

Light Lunch Platters

WEEKDAYS 12-3PM

Market Platter (D) (E) (N) (S) (SU) (SO) (G) Zucchini and feta fritters, hummus dip, spiced warm cauliflower with walnut, roasted baby aubergines and freshly baked Pita bread	11
Street Platter (D) (N) (G) Grilled skewer of marinated chicken breast, hamarra dip, roasted beetroot, spiced warm cauliflower with walnut & freshly baked Pita bread	11

Allergens: (C) Crustacean (D) Dairy (E) Eggs (F) Fish (M) Molluscs (MU) Mustard (N) Nuts (S) Sesame (SO) Soya (SU) Sulphites (G) Contains Gluten (GF) Gluten Free (J) Contains fresh chilli

Vegetarian

Sautéed Portobello & Shitake Mushrooms (D) (S) (N) (GF) with aromatic spices, spring onions, pistachios and tahini labneh	7.5
Sticky Roasted Baby Aubergines (S) (SU) (SO) (MU) (GF) with date syrup and tamari dressing, sesame and coriander	7
Zucchini & Feta Fritters (D) (E) (GF) with a mint and dill yoghurt	7
Spiced Warm Cauliflower & Walnut (N) (GF) with pomegranate, spring onion and mint	7.5
Cypriot Halloumi & Red Peppers (D) (GF) with a harissa dressing	8

Seafood

Spice Battered Squid (D) (M) (GF) with a harissa yoghurt	9.5
Seared Atlantic Scallops (M) (GF) with garlic samphire and a citrus juniper dressing	15
Fillet of Sea Bream (F) (SU) (GF) with a spiced sundried tomato chutney and fried garlic	10
Karides (C) (GF) Sautéed king prawns with tomato, dill and fenugreek sauce	10.5

Side Orders

Spiced Polenta & Feta Fries (D) (GF) with a mint and dill yoghurt	5
Spice Roasted Potatoes (GF) with fresh coriander and spring onion	4.5
Orez CERU (SU) (GF) Arabic scented fried rice with crispy onions, sultanas and parsley	5
Pan Fried Tenderstem Broccoli (N) (S) (GF) with toasted almonds, spring onions and tahini	5.5
Roasted Parsnips (S) (D) (GF) with parsley olive oil, tahini labneh and pomegranate	4.5
Fresh Baked Greek Pita Bread (S) (G) Warm, crunchy and served CERU style	1.8

◆ A NOTE FROM THE FOUNDERS ◆

We have created a place where dining out feels like eating in; a home away from home, where you'll be surrounded by great food and drink as well as great company. Our aim is to take our guests on an unforgettable flavour journey through a culinary wonderland.

Barry & Patricia

WINE LIST

WHITE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Assyrtiko, Ktima Kir-Yianni, Greece <i>Assyrtiko.</i> From northern Greece rather than Santorini - dry and refreshing. Vegan.	9	22.5	33
Obaideh, Chateau Oumsiyat, Lebanon <i>Obaideh.</i> Lebanon's delightful indigenous Chardonnay style grape.	8	20	30
Voskehat, ArmAS, Armenia <i>Voskehat.</i> From the birthplace of wine. Delightful, fruity and mineral.	9	22.5	33
Narince, Diren Wineries, Turkey <i>Narince.</i> Pronounced 'Na-rin-ja' – a wonderfully fresh and dry wine from Anatolia.	8	20	30
Viognier, Tikves Winery, Nth Macedonia <i>Viognier.</i> Fragrant and fresh; soft, round and peachy.	7.5	18	27
Robola, Domaine Foivos, Greece <i>Robola.</i> A citrus dry wine from Kefalonia with mouth watering minerality.	9	22.5	33
Sauvignon Blanc Special Selection, Tikves Winery, Nth Macedonia <i>Sauvignon Blanc.</i> Exclusively shipped for CERU by our good friends at Tikves.	7.5	18	27

RED

	Glass 175ml	Carafe 500ml	Bottle 750ml
Merlot, Chateau Oumsiyat, Lebanon <i>Merlot.</i> Our new staff favourite - Merlot at its very best!	9.5	24	36
Vranec Special Selection, Tikves Winery, Nth Macedonia <i>Vranec.</i> A medium bodied deep ruby red wine from Macedonia's oldest winery.	7.5	18	27
Kalecik Karasi, Kayra Winery, Turkey <i>Kalecik Karasi.</i> Light to medium Pinot Noir style wine from Anatolia.	8	20	30
Alma Red, Dalton Winery, Israel <i>Shiraz, Grenache, Carignan.</i> A lush, scarlet coloured wine - perfect with our new Rabbit dish. Kosher & vegan.	11	26.5	40
Nadim, Taybeh Winery, Palestine <i>Cabernet Sauvignon.</i> "Nadim" translates as "drinking companion" - this 100 percent cabernet sauvignon from the hills of Palestine is definitely that.	14	35	50
Monemvasia Red, Monemvasia Winery, Greece <i>Agiorgitiko, Mavroudi.</i> We loved this fruity, aromatic wine the minute we tasted it - aromatic Greek wine at its best.	11	26.5	40
Petit Castel, Domaine du Castel, Israel <i>Cabernet Sauvignon, Merlot, Petit Verdot.</i> Exceptional Bordeaux blend from Jerusalem, courtesy of grapes from Rothschild's French vineyards. Kosher & vegan.			Bottle 75

ROSE

	Glass 175ml	Carafe 500ml	Bottle 750ml
Soupir, Chateau Oumsiyat, Lebanon <i>Syrah, Grenache, Cinsault.</i> Delicate, elegant and totally moreish.	8	20	30
Alexandria Rose, Tikves Winery, Nth Macedonia <i>Merlot, Cabernet Sauvignon, Pinot Noir.</i> Dry with fresh dark crunchy fruit and a lovely salmon pink hue	7.5	18	27
Estate Rose, Dalton Winery, Israel <i>Barbera, Zinfandel, Cabernet Sauvignon.</i> A juicy "off dry" wine from an English winery in Galilee - sounds bizarre, but it is a delicious wine that demands more than one glass!	9	22.5	33

CHAMPAGNE & BUBBLY

	Glass 125ml	Bottle 750ml
Naonis Prosecco DOC, Italy <i>Glera.</i>	7.5	25
Bernard Remy Brut Champagne, France <i>Chardonnay, Pinot Noir, Pinot Meunier.</i>	10	40
Jean Paul Hebrart 1er Cru Brut Rose, France <i>Pinot Noir, Chardonnay, Mareuil Rouge.</i>	—	55