

CHRISTMAS SET MENU

35 for 2-courses (Starter & Main)

ON ARRIVAL

Signature Hummus & Pita Bread

STARTER

MAIN

Shorba

Red lentils with carrot, tomato, onion, garlic & a hint of chilli, finished with a drizzle of tahini (v, gf, ask for vg)

Lamb Lahmacun

Spiced lamb mince with tomatoes, topped with slaw, onions, chillies, red cabbage & garlic tahini yoghurt

Croquetas

Crispy golden bites filled with creamy potato & melted cheese (v)

Mushroom Cavatappi Pasta

Creamy mushroom sauce, spiced with cracked black pepper & a hint of chilli, topped with aged hard cheese (v)

Sesame Coated Falafel

Served with garlic yoghurt tahini & pink pickled onions (v, ask for vg)

Bejewelled Rice Pilaf (Choose Chicken or Falafel)

Greek style salad & lebanese slaw, tzatziki, pistachios, walnuts & dried fruits (v, ask for vg or gf)

Lamb Kofte

Served with spicy smoked paprika sauce & za'atar

Chicken Flatbread

Mozzarella, tomato base, tahini yoghurt, chilli & pink onion (ask for gf)

Aegean Fattoush Salad (Add chicken +2)

Feta, tomatoes, cucumbers, red onion, olives, oregano & pita croutons (v, ask for vg & gf)

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado served with rice pilaf (ask for gf)

Tiger Prawns (+2)

Pan fried in olive oil, garlic, chilli & Aleppo pepper marinade (gf)

Saffron Seafood Stew

Saffron-infused creamy broth with mussels, white fish, tiger prawn, garlic, chilli slices, & onions, served with homemade bread (ask for gf)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Steak & Cheese Lavash (+2)

Ras el-hanout steak & sujuk, peppers, onions, chilli & Turkish 'Kasar' cheese, served with Lavash bread

DESSERT

+£5 per person

Sticky Toffee Pudding

Dates, dried fruit & nut mix, vanilla custard (v, vg)

Leila Cake

Milk-soaked sponge layered with cream & condensed milk, drizzled with honey and crowned with dried fruits and nuts (v)

Greek Style Doughnuts

Topped with pistachio, walnuts & honey (v)

Chocolate Tahini Cheesecake

Vanilla cheesecake with chocolate & caramel drizzle, topped with caramelised sesame seeds & tahini (v)

Our venue will be beautifully decorated for Christmas, but we also offer add-on packages to make your table extra special.

Add a festive cracker for just £2 per person, or opt for the full table décor experience for £5 per person



Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A 12.5% service charge will be added to your bill.

v = vegetarian vg = vegan

SHARING MENU

36 for 2-courses

*for groups of 10 people or more, served sharing style

STARTERS & SIDES

Sesame Coated Falafel

Served with garlic tahini yoghurt & pink pickled onions
(v, ask for vg)

Lamb Kofte Meatballs

Cooked in a spicy smoked paprika sauce & za'atar

Signature Hummus

Pickles, pink onions, Za'atar & extra virgin olive oil (vg)

Croquetas

Crispy golden bites filled with creamy potato & melted cheese (v)

Rice Pilaf

Aromatic rice cooked with farro, onions & thyme (vg)

Baba-ganoush

Pomegranate seeds, parsley (v)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Homemade Za'atar Flatbread

Freshly made flatbread seasoned with butter, garlic, & za'atar (v, ask for gf or vg)

Beetroot, Pomegranate & Orange Salad

With green leaves & Mediterranean dressing (v, vg)

Greek Salad

Peppers, onions, olives, feta & citrus dressing (v, ask for vg)

MAINS

Select three for your group

Chicken Shawarma Platter

Chicken shawarma served with a Turkish chilli, Lebanese style slaw, roasted cherry tomatoes, served with rice pilaf, garlic yoghurt, pink onions & mini pickles

Lamb Lahmacun

Spiced lamb mince with tomatoes, topped with slaw, onions, chillies, red cabbage & garlic tahini yoghurt

Mushroom Cavatappi Pasta

Creamy mushroom sauce, spiced with cracked black pepper & a hint of chilli, topped with aged hard cheese (v)

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado (ask for gf)

Saffron Seafood Stew

Saffron-infused creamy broth with mussels, white fish, tiger prawn, garlic, chilli slices, & onions, served with homemade bread (ask for gf)

Tomata Pizza

Mozzarella, tomato sauce, hard cheese & buffalo mozzarella (v, ask for vg & gf)

DESSERT

+£4 per person

Leila Cake

Milk-soaked sponge layered with cream & condensed milk, drizzled with honey and crowned with dried fruits & nuts (v)

Chocolate Tahini Cheesecake

Vanilla cheesecake with chocolate & caramel drizzle, topped with caramelised sesame seeds & tahini (v)

Greek Style Doughnuts

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)



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