

FESTIVE SHARING MENU

Our festive menu takes as its inspiration from the spectacular blend of the food from the many cultures that have settled in, and traded with, the Middle East over the centuries. It starts with a Meze of wonderful small dishes before the delicious main dishes and traditional desserts. Enjoy and Sahtein!

NIBBLES

Olives (vg, gf)

marinated with fennel, coriander, bay leaves, chilli and olive oil

Roasted Almonds (vg, gf)

MEZE

Sigara Borek (vg)

Crispy phyllo rolls with a rich sumac, pine nuts and spinach filling

Ojji

Syrian style bhaji omelette full of spices and parsley

Kibbeh (vg)

Crisp bulgur shell filled with paprika roasted mushrooms served with a garlic, fresh lemon and yoghurt dip

Pink Hummus (vg, gf)

Rich creamy beetroot, chickpea, tahini hummus, topped with roasted sesame and parsley

Tabbouleh (vg)

Fresh zesty salad of parsley, mint, tomato, bulgur and red onion

Batata Harra (vg, gf)

Crispy spiced Lebanese fried potato

SHARING MAINS

Grilled Seitan Shawarma & Hummus (vg)

Homemade red bean seitan marinated in an array of warming spices, grilled and served with South Street Kitchen's homemade hummus

Za'atar Flatbread (vg)

Za'atar and olive oil topped flatbread

Bami (vg, gf)

A rich arabic Bharat (Syrian spice mix) spiced tomato and okra stew

Saffron Rice (vg, gf)

Fluffy steamed Iranian style saffron rice, garnished with dried cranberries and dill

DESSERT

Baklava (vg option)

served with the option of homemade salted honey ice-cream or vegan vanilla ice-cream

£4.50

Avya Tatlisi (gf, vg option)

Quince slow cooked in the oven in a sweet winter spiced syrup, topped with raisins and either fresh cream or coconut yoghurt

£3.90

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about the ingredients in your meal when you are making an order. Thank you.