

LEBANESE MENU

Welcome to South Street Kitchen's Lebanese inspired menu and "Sahteyn" which loosely translated means "twice your health" and is often used to welcome people to share delicious food. Our menu tonight takes as its inspiration one of the most exquisite cuisines in the world. Enjoy and Sahteyn!

MEZZE

Toasted pitta bread salad with hummus, pickled shallots, roast chickpeas and pine nuts, citrus, pomegranate and roast garlic dressing. 6.5

Agave glazed parsnip with, chill, tahini dressing and sesame brittle 5.5

Carrot, fennel and black onion seed falafel, cherry tomato and preserved lemon chutney, pickle salad 6

Garlic and lemon braised fava beans with crispy lebanese flatbread and a fresh mint salad 6

Braised winter cabbage leaves stuffed with tomato, rice and mixed herbs served with caramelised aubergine puree. 5.5

Spinach and wild mushroom fataya with sumac roasted vine cherry tomatoes and tahini. 6.5

South Street signature olives marinated with chill, lemon and parsley 3.5

MAINS

Caramelised butternut squash shwarma with toasted almonds and spicy coriander pesto. Served with brown lentil "dirty rice", caramelised onions and a side of pickles 15

Bulgur wheat kibbeh, stuffed with spiced potato and chickpeas. Served with red cabbage and carrot salad and mint and cucumber yogurt dressing. 14.25

SIDES

Harrisia roast beetroot with saffron yogurt and toasted walnuts 6

Crispy fried potato with lemon, coriander and za'tar 5.5

DESSERT

Lebanese style shortbread stuffed with dates, cardamon and orange blossom, served with orange and vanilla crème patisserie 6

Sticky semolina and almond cake served with ginger poached rhubarb and vegan vanilla ice cream 6

FOOD ALLERGIES AND INTOLERANCES

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