

MIDDLE EASTERN FEAST

Welcome to South Street Kitchen's feast menu and "Sahtein" which loosely translated means "twice your health" and is often used to welcome people to share food. Our menu tonight starts with a selection of small plates ideal for sharing and then our interpretation of two classic main dishes with two sides that are also perfect for sharing. To finish we have two delicious desserts - the first of which is a celebration of the vibrant colours of Park Hill. Enjoy & Sahtein!

MEZE

Za'atar Cavolo Nero Crisps with Tahini	3.5
Seasonal black kale with a middle eastern twist	
Charred aubergine and feta croquette with mint and citrus aioli	5.3
Slow roast aubergine, feta and potato, bread crumbed and fried until crispy	
Jordanian Caprese	6.5
Tomato, goat's cheese, fresh basil, olive oil and black pepper	
Lebanese Manakish flatbread and dips	6.5
Freshly made bread topped with thyme, sesame and sumac, served with galayat bandura (roast cherry tomatoes, pinenuts, garlic and chilli), smoky baba ganoush with pomegranate and hummus with ful	
Cauliflower Fritters	4.8
Served with sprouting coriander and a raisin and caper dressing	
Marinated Olives (vg, gf)	3.5
Green olives marinated in parsley, garlic and chilli	

MAIN DISHES

White bean and butternut squash fasolia	12
Our interpretation of this classic Kurdish dish served with lightly-spiced crispy potatoes and a herb salad	
Tepsi baytinijan	13
Our take on the famous Iraqi casserole of charred aubergine, potato, tomato and cous-cous "meatballs" served with a cucumber and radish pickle salad and harissa roasted chickpeas	

SIDES

Kisir	4.5
Turkish influenced dish of bulghar, tomato and pomegranate garnished with mint and olive oil	
Charred purple sprouting broccoli salad	5.5
With roast red peppers, toasted sesame, tahini and fresh oranges	

DESSERT

White chocolate, yoghurt and cardamom tart, with poppyseed tuile, blood orange compote, vegan ice cream, caramelised white chocolate.	6.9
Honey cake with pistachio, rosewater syrup poached pear and vanilla creme fraiche	5.5

FOOD ALLERGIES AND INTOLERANCES

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