

# Honey & Co.

Food From the Middle East

## Autumn Menu

### Our Summer Set – for the whole table to share

**Our mezze** – Yemeni falafel with tahini/creamy hummus  
Fig & goat cheese salad with roasted pistachios/aubergine bourekka  
chirchi – roasted pumpkin dip/tomato fatoush with feta  
our pickles & Kalamata olives/home-made bread & olive oil

Followed by.....**Main of your choice**

26.5 per person/w. dessert 29.5

### Starters 7.5

**Yemeni falafel** seasoned with cardamom & coriander, salad, tahini

**Chirchi** with zehug, Turkish pepper salad, soft boiled egg

**Tomato fatoush** with pomegranates, crispy pitta, feta & zaatar

**Turkish fig & goat cheese salad** with roasted pistachios & raw Essex honey

### Mains 14.5

**Pomegranate molasses chicken**, cracked wheat salad, currants, pomegranates & roasted pistachios

**Roasted mauve aubergines** with a BBQ tahini crust, jeweled rice salad & lime

**Poached Mediterranean prawns**, watermelon, creamy feta, oregano & chilli

**Patlican** – slow-cooked lamb & aubergine baked in flat bread

**Roasted lamb salad** with plum tkemeli, tarragon, greengages and fennel seeds

**Mutawezin** – wedded Cornish sardines with herb & lemon filling, lentil rice

**Stifado** – rabbit braised in tomatoes, mountain herbs & red wine, garlic sourdough

Extra pitta 1/green leaves 2.5/bread selection 2.5

**Ask us if you would like to buy a signed copy of one of our books – 25**

Allergy info – let us know if you have any allergies.

**All our food may contain nuts.**

**A discretionary service charge of 12.5% will be added to your bill.**

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