

Lunch at Honey & Smoke

Mezze dishes - £7.5 each

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Falafel & tahini

Apricot, pistachio & orange blossom tabule

Hummus with tatbilla & tahini

Potato & feta fritters with thyme & raw honey

Charred marinated courgettes, smoked labaneh

Baba ganoush - burnt aubergine dip, seeded lavoush

Roasted peach, almond tahini, smoked almonds

Or order the whole mezze selection for the table to share £19.5 per person

Mezze selection followed by your choice of grill and dessert £34.5 per person

Or

Quick lunch - £18.5

Choose your starter

Watermelon & feta salad, urfa chili & oregano

Grilled British corn on the cob with coriander, chili & lime dressing

Followed by choice of main

Falafel with cabbage salad, pomegranates, pitta & tahini

Pomegranate roasted chicken w parsley & sumac salad

Lamb kebab, roasted Romano peppers, tomatoes, red onions & goats' yogurt

With a slice of cake from the display - £21.5

Honey & Smoke, 216 Great Portland St, W1W 5QW

Follow us on twitter & instagram - @honeyandco

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

Honey & Co: Food From The Middle East - 25

Honey & Co: The Baking Book - 25

Visit our sisters....

Honey & Co. 25A Warren St, W1T 5LZ

Honey & Spice: The Food Shop 52 Warren St, W1T 5NJ

Honey — & — Smoke

Middle Eastern Grill

Our Summer set menu

Mezze selection for the table to share

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Falafel & tahini

Apricot, pistachio & orange blossom tabule

Hummus with tatbilla & tahini

Potato and feta fritters with raw honey

Charred marinated courgettes, smoked labaneh

Baba ganoush - burnt aubergine dip, seeded lavoush

Roasted peach, almond tahini, smoked almonds

Then choose your grill and dessert £34.5 per person

Honey & Smoke

Middle Eastern Grill

Small plates

Warm goats cheese, fresh borlotti beans, san Marzano tomato 8.5

Cured bass, melon, green chilli oil, tarragon & poppy seeds 9.5

Crispy potatoes, basil & lemon dressing, labaneh 7.5

Vine leaves stuffed with herbed rice, grapes & leeks, goats' yogurt 8.5

Grills

Charred octopus, corn & potato salad, smoked paprika 17.5

Grilled prawns with watermelon, warm feta & chilli 17.5

Whole seabass with wild oregano & lemon, confit tomato sauce 17.5

Roasted pepper dolma, filled with vine leaves, manouri, herbs & pine nuts 15.5

Cauliflower shawarma, tahini, caramelized onions & crispy pitta 15.5

Chicken fattah - pomegranate roasted chicken with parsley & sumac salad 15.5

Chicken joojah with roasted apricot, saffron yogurt & nigella seeds 15.5

Lamb chops marinated in BBQ tahini, sour cherry sauce, freekeh 17.5

Lamb kebab, roasted Romano peppers, tomatoes, red onions & goats' yogurt 15.5

Beef shish with aubergine zaalouk, marinated aubergine & wild baby leaves 18.5

Extras

Bread 2/olives & pickles 2.5/green leaves 4.5

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.