Lunch at Honey & Smoke

Mezze dishes - £7.5 each

Moroccan sourdough & Greek olive oil

Kalamata olives, pickles

Falafel & tahini

Apricot, pistachio & orange blossom tabule

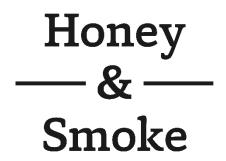
Hummus with tatbilla & tahini

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



Middle Eastern Grill

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 bookings@honeyandco.co.uk / enquiries@honeyandco.co.uk / 0207 388 6175

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

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.