

Honey & Co.

Food From the Middle East

Spring Menu

Our Spring Set – for the whole table to share

Our mezze – Sesame falafel with tahini/creamy broad bean hummus
labeneh & marinated courgettes/harissa bouikos
cucumber tabule/pink grapefruit & tomato salad
our pickles & Kalamata olives/home-made bread & olive oil

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

28.5 per person/w. dessert 32.5

Starters 7.5

Jaffa Gate falafel with sesame, tabule salad & tahini

Broad bean hummus with fresh broad beans, marinated asparagus and soft
boiled egg

Ramson leaf **labeneh** with minted courgette, currants & pine nut salad

Pink grapefruit salad with tomato, chilli & coriander

Artichokes braised in olive oil with lemon chilli dressing & zaatar salt

Mains 14.5

Chicken shish with sweet garlic and parsley, freekeh, pea & herb salad &
feta dressing

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

Shawarma – slow-cooked lamb shoulder, burnt pitta, mint, yogurt &
pomegranates

Lentil stew with burnt aubergine, tahini, zehoug, scorched egg yolk
& sfinj bread

Home-cured **mackerel salad** with potatoes, preserved lemon, Cornish farm egg,
harissa, parsley & capers

Springtime meatballs in broad beans, leeks & courgettes

Brown cracked wheat 2.5/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.

Honey & Co. 25a Warren St. W1T 5LZ Tel: 02073886175

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