

# Honey & Co.

Food From the Middle East

## Winter Menu

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

**Our mezze** – Red pepper falafel with tahini/creamy hummus  
marinated aubergine & winter tomatoes/labaneh with butternut squash  
saffron pears with walnuts/our pickles & Kalamata olives/cheesy bouikos  
home-made bread & olive oil

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

30.5 per person/w. dessert 34.5

### Starters 8.5

**Red falafel** with red pepper & parsley, cucumber tabule & tahini

**Our creamy hummus**, chickpeas, tahini & pitta

**Saffron poached pears** with walnut tahini, lemon saffron dressing

**Labaneh with butternut squash**, currants and red pepper salsa

**Marinated mauve aubergines & winter tomatoes** with herbs

### Mains 16.5

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

**Madfunia** – slow-cooked chicken with chestnuts & golden raisins topped with a crisp kadaif crust

**Royal mansaf** – slow-cooked lamb, saffron rice, almonds & golden raisins

**Fish pastilla** – Cornish hake with preserved lemon, parsley & leeks

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

**Tunisian meatballs** with quince & bay leaves in a rich tomato sauce

Extra pitta 1/green leaves 2.5/bread selection 4/cracked wheat 2.5

### Nibbles 2.5 each

Roasted salted almonds/Greek Kalamata olives / Feta with smokey paprika

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.**

**Signed copies of our books:**

***At Home 26 / Food from the Middle East 26 / The Baking Book 27***

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

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## The Honey & Co Drinks List

### Drinks

Craft Lager – Portobello Brewery 4.5  
Estrella Galicia 4.5  
House lemonade 2.9  
Our home-made iced teas 2.9  
Coke/Diet coke 2.5  
Still/Sparkling 2  
Large Sparkling 4

### Cocktails 9

Raspberry and Rose Bellini  
Vodka lemon cooler  
Moshiko – middle eastern mojito  
Lychee & pomegranate gin & tonic w sumac  
Whisky, bitter orange & ginger

### One off cases

Bruno Paillard Brut Premiere Cuvée, Champagne  
Candied citrus, buttery notes 59

St. Aubin 'La Pucelle' 2016/ Burgundy  
Smooth & dry chardonnay, baked peaches 52

Chateau Musar 2011/ Bekka Valley, Lebanon (organic)  
layers of liquorice, plum & figs, clean finish 65

Truchard Pinot Noir 2014/ Carneros, Napa  
Cranberries, sweet vanilla, super fresh 58

### Bubbles

Cavichiolli Pignoletto/ Emilia-Romagna,  
Italy  
Mellow & dry, Jasmine aromas 8/32

### Whites

Conde Villar Branco 2017/ Portugal  
Tropical aromas, lemony, floral palate 7/23

The Oddity dry Tokaji 2015/ Hungary  
Peaches & Apricots, dry flowery finish  
8.5/30

Funtanaliras Vermentino 2017/ Sardegna,  
Italy  
Bitter almond, quince, mellow citrus 9.5/35

Milton Te arai chenin blanc 2015/ NZ  
Ripe pears & wild honey, gentle acidity &  
subtle sweetness 39

Best's Riesling, 2016/ Victoria Australia  
Perfectly balanced, citrus blossom and  
minerality 40

### Rosé

Domaine Lafage, 2017/ Languedoc-  
Roussillon, France  
citrus, peach and honey 7.5/25

### Chilled red

Old-vine Pale 2017/Maule Valley, Chile  
Lively & fresh, notes of pomegranates 9/35

### Reds

Lagrimas de Garnacha 2016/ Navarra,  
Spain  
Full of acidic red fruit, light vanilla  
finish 7/22

Pasarisa Patagonia Merlot  
2016/Argentina  
Herby, spicy aromas, flavours of dried  
fruit, leather & oak 26

Bodegas Tomas Cusine Vilosell 2015/  
Spain  
An intense, full bodied wine, bursting  
with wood & fruit flavours 8.50/30

La Catiede Mas des Capitelles 2014/  
Faugeres, France  
Silky feel, bright fruit, hint of spice  
8.5/31

Zweigelt 2016/ Carnuntum, Austria  
Cherries, peppercorn & light tannin  
9/33

Maia red 2015/ Upper Galilee, Israel  
Mellow fruit, mountain herbs 10/48

Gls wine – 125 ml/ Spirits – 35 ml

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