

Honey & Co.

Food From the Middle East

Winter Menu

Our Winter Set – for the whole table to share

Our mezze – Spiced cinnamon falafel with tahini/creamy hummus
labaneh with butternut squash/cheesy bouikos/winter tomato salad
saffron pears with walnuts/our pickles & Kalamata olives
home-made bread & olive oil

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

30.5 per person/w. dessert 34.5

Starters 8.5

Spiced cinnamon & squash falafel with winter tomato & citrus salad, silan & tahini

Roasted delicata pumpkin in baharat spice, pickled apples, ginger, nigella seeds and feta cheese

Saffron poached pears with walnut tahini, lemon saffron dressing

Labaneh with butternut squash, currants, red pepper & pistachios

Mains 16.5

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

Lamb siniya – spiced lamb baked in tahini & yogurt topping, tomato salad & pitta

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

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

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

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

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

Follow us on twitter @honeyandco