

# Honey & Co.

Food From the Middle East

## Spring Menu

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

**Our mezze** – Yemeni-style falafel with tahini/creamy hummus  
labneh with za'atar/cheesy bouikos/summer tabule  
tomato fatoush/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

**Yemeni-style falafel** with tomato salad & tahini

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

**Tomato fatoush** with pomegranates, crispy pitta, feta & zaatar

**Summer tabule** – avocado, limes, Lebanese cucumber, cracked wheat, smoked  
quinoa, parsley & mint

### Mains 16.5

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

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

**Medias** – courgettes filled with lemon rice and currants

Poached Mediterranean **prawn salad** with watermelon, feta & oregano

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

**Springtime meatballs** with fenugreek & leeks cooked in broad bean, herb &  
courgette sauce

### Nibbles 2.5 each

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

Extra pitta 1/green leaves 2.5/bread selection 4

### **Signed copies of our books:**

***Honey & Co: Food from the Middle East 26 / Honey & Co: The Baking Book 27*** 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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