

Honey & Co.

Food From the Middle East

Winter Menu

Our Winter sharing menu - for the whole table to share

Start with our mezze

Yemeni-style falafel with cucumber salad & tahini

Creamy hummus, chilli garlic chickpeas, tahini & pitta

Marinated aubergine & winter tomato salad with fresh herbs

Creamed feta with Turkish chilli salsa, caramelized walnuts and smoked urfa

New season carrots roasted with orange & coriander, herbs & pistachio tahini

Black olive mamool, pickles & Kalamata olives, home-made bread & olive oil

Followed by...Main of your choice

30.5 per person/w. dessert 34.5

Any single mezze plate 8.5

Mains 17.5

Essaouira fish tagine - Cornish sea bass with chickpeas in a rich chermoula sauce

Lamb stifado - slow-cooked lamb braised in red wine, tomatoes and mountain herbs, garlic sourdough & Kalamata olives

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

Gundi sabzi - light chicken dumplings in herby broth, chickpeas & Persian lemons

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

Musakhan - flatbread parcel filled with slow-cooked chicken, currants & pomegranate molasses with parsley & pomegranate salad

extra pitta 1/green leaves 4.5/bread selection 4.5

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

Follow us on twitter @honeyandco

The Honey & Co Drinks List

Drinks

Craft Lager - Portobello Brewery 4.5
Estrella Galicia 4.5
House Lemonade 2.9
Our House Iced Teas 2.9
Coke/Diet Coke 2.5
Still/Sparkling 2
Large Sparkling 4

Cocktails 9

Quince & Cinnamon Bellini
Vodka Lemon Cooler
Moshiko - Middle Eastern Mojito
Rhubarb & Vanilla Gin & Tonic
Whisky, Bitter Orange & Ginger

One off cases

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

St. Aubin 'La Pucelle' 2016/ Burgundy, France
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, USA
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

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

Maia Red 2017/ Upper Galilee, Israel
Mellow fruit, mountain herbs 10/48

Gls wine - 125 ml/ Spirits - 35 ml

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

Follow us on twitter @honeyandco