

Honey & Co.

Food From the Middle East

Spring Menu

Our Spring sharing menu - for the whole table to share

Start with our mezze

Yemeni-style falafel with cucumber salad & tahini
Creamy broad bean hummus with fresh broad beans and marinated asparagus
Marinated aubergine & new season tomato salad with fresh herbs
Ramson leaf labaneh with minted courgette, currants & pine nuts
Spring carrots roasted with orange & coriander, herbs & pistachio tahini
Cheesy boikos, pickles & Kalamata olives, home-made bread & olive oil

Followed by...Main of your choice

32.5 per person/w. dessert 36.5

Any single mezze plate 9.5

Mains

Essaouira fish tagine - Cornish sea bass with chickpeas in a rich chermoula sauce
21.50

Lamb stifado - slow-cooked lamb braised in red wine, tomatoes and mountain herbs,
garlic sourdough & Kalamata olives 21.50

Baked feta cheesecake with grazzina courgette, fresh basil & cherry tomatoes 19.50

Gundi sabzi - light chicken dumplings in herby broth, chickpeas & Persian lemons
20.50

Roasted mauve aubergine with a BBQ tahini crust, jeweled rice salad & lime 20.50

Musakhan - flatbread parcel filled with slow-cooked chicken, currants &
pomegranate molasses with parsley & pomegranate salad 19.50

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

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The Honey & Co Drinks List

Drinks

Craft Lager - Portobello Brewery 4.5
Estrella Galicia 4.5
House Lemonade 3.5
Our House Iced Teas 3.5
Coke/Diet Coke 2.5
Still/Sparkling 2.5
Large Sparkling 4

Seasonal cocktails

Raspberry & rose bellini 9.50
Vodka lemon cooler 10.95
Moshiko - Middle Eastern mojito 10
Apple & tarragon gin & tonic 10.95
Whisky, bitter orange & ginger 10.95

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

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