

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 & creamy tahini
Creamy broad bean hummus with fresh broad beans & marinated asparagus
Flat white peach & goats cheese salad with roasted almonds & orange blossom
Ramson leaf labaneh with minted courgette, currants & pine nuts
Tomato & pomegranate tabule with fresh herbs, chilli & cracked wheat
Cheesy bouikos, 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

Lamb siniya, spiced lamb with tahini & yoghurt topping, pine nuts, tomato salad & pitta 19.50

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

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

Shawarma, slow cooked spiced lamb shoulder, burnt pitta, pomegranate & amba 21.50

Baked feta cheesecake with grazzina courgettes, basil & cherry tomatoes 19.50

Chicken shish with sweet garlic & parsley, freekeh, pea & herb salad, feta dressing 20.50

extra pitta 1/green leaves 4.5/bread selection 4.5

Nibbles 3.5 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***

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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' 2017/ 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 2016/ 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 2018/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/ Sardinia, Italy

Bitter almond, quince, mellow citrus 9.5/35

Star of Bethlehem, Cremsian 2017/Palestine

Fresh, light, balanced acidity 10/39

Milton Te Arai Chenin Blanc 2016/ NZ

Ripe pears & wild honey, gentle acidity & subtle
sweetness 39

Best's Riesling, 2017/ 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 2017/ 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 2016/Spain

An intense, full bodied wine, bursting with wood &
fruit flavours 8.50/30

Zweigelt 2017/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