

Honey & Co.

Food From the Middle East

Winter menu

Our winter sharing menu – for the whole table to share

Start with our mezze

Pumpkin spiced falafel with tomato, orange & chilli salad, date molasses
Creamy hummus, chilli garlic dressing, chickpeas, zehug & pitta
Salt baked beetroots, yohurt, roasted walnuts and spring onions
Baba Ganoush – burnt aubergine and tahini dip, seeded lavoush crackers
Cheesy bouikos, house-pickles & Kalamata olives, house-bread & olive oil

Followed by a main of your choice

30.5 per person/w. dessert 36.5

Any single mezze plate 9.5

Mains

Madfunia – chicken braised in spices, chestnuts & figs baked under a
crispy nest of kadaif with endive & orange salad 19.5

Lentil stew with burnt aubergine, tahini, zehug, scorched egg yolk &
sfinge bread 18.5

Royal mansaf – slow-cooked lamb shoulder with saffron rice, almonds &
golden raisins, yoghurt sauce 19.5

Prawn tagine – prawns in a rich tomato & orange sauce with a hint of cardamom,
served with cracked wheat 19

Dessert 8.5

Feta & honey cheesecake on a kadaif pastry base
with salted almonds & blueberries

Mince pies 2.9 each

Or choose from our daily cake counter 6.5

Ask us if you'd like to buy signed copies of our cookbooks

Honey & Co: Food from The Middle East – 26 Honey & Co: The Baking Book – 27 Honey & Co: At Home – 26

Please ask us for allergy info. All our food may contain nuts.
A service charge of 12.5% will be added to your bill.

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