

# Honey & Co.

Food From the Middle East

## Spring Menu

Our spring sharing menu – for the whole table to share

Start with our mezze

Red pepper falafel with Lebanese cucumber, chilli & mint salad, tahini

Creamy hummus, chilli garlic dressing, chickpeas, zehug & pitta

Ramson leaf labaneh with roasted walnuts, fresh herb salsa & bread

Marinated roasted mauve aubergines, new season tomato salad with fresh herbs

Crunchy tabule with spring vegetables, cracked wheat & zingy lime dressing

Cheesy bouikos, house pickles, Kalamata olives, bread & olive oil

Followed by a main of your choice

34.5 per person/w. dessert 39.5

Any single mezze plate 10.5

## Mains

BBQ aubergine – roasted mauve aubergine with BBQ tahini crust, jeweled rice salad, cranberries & lime 20.5

Springtime meatballs braised in a broad bean, leek, courgette & herb sauce, served with rice on the side 22.5

Lamb siniya – spiced lamb with a baked tahini & yogurt topping, tomato salad & pitta 22.5

Prawn, artichoke heart & preserved lemon tagine with peas & couscous 23.5

Chicken stifado – chicken braised in red wine, tomatoes & mountain herbs, served with new season potatoes, confit garlic & Kalamata olives 22.5

extra pitta 1/green leaves 4.5/bread selection 4.5/cracked wheat 4.5

Nibbles 3.5 each: roasted salted almonds/Greek kalamata olives  
feta with smokey paprika

Signed copies of our cookbooks are available

Honey & Co: At Home – 26

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

Please ask for allergy info. All our food may contain nuts.

A service charge of 12.5% will be added to your bill.

Honey & Co. 25a Warren St. W1T 5LZ Tel: 0207 388 6175

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## Drinks Menu

### House Cocktails 12

**Rhubarb G&T** - Rhubarb syrup, gin, tonic & vanilla sugar rim

**Ramallah Mule** - Vodka, ginger ale, bitters & dried Persian lime

**Moshiko** - Middle Eastern Mojito! Golden rum, mint, house lemonade & crushed ice

**Negroni** - Gin, sweet vermouth & Campari

**Orange Blossom Old Fashioned** - Woodford Reserve, orange blossom water, orange zest, bitters & brown sugar

### Bubbles

**Cavichiolli Pignoletto, Emilia-Romagna Italy**

Mellow & dry, jasmine aromas 8/32

**Bruno Paillard Brut Premiere Cuvée, Champagne, France**

Candied citrus, buttery notes 65

### Dessert Wine

**Muscat de Rivesaltes 2016, France** 7.5/25

### Whites

**Conde Villar Branco 2018, Portugal**

Tropical aromas, lemony, floral 7/24

**The Oddity dry Tokaji 2016, Hungary**

Peach & apricot, dry flowery finish 8.5/30

**Star of Bethlehem Dabouki 2018, Palestine**

Fresh, light, balanced acidity 9.5/39

**Milton Te Arai Chenin Blanc 2016, NZ**

Ripe pears & wild honey, gentle acidity & subtle sweetness 10/48

**St. Aubin 'La Pucelle' 2017, Burgundy France**

Smooth, dry chardonnay, baked peaches 63

### Rosé

**Domaine Lafage, 2017, Languedoc-Roussillon, France**

Citrus, peach & honey 8/32

### Chilled Red

**Old-vine Pale 2017, Maule Valley, Chile**

Lively & fresh, pomegranate notes 9/38

### Reds

**Lagrimas de Garnacha 2018, Navarra, Spain**

Full of red fruit & light vanilla 7/24

**Parisa, Merlot 2016, Chile**

Rich plummy fruit, hints of spice & vanilla 8/26

**Bodegas Tomas Cusine Vilosell 2017, Spain**

Intense, woody & full bodied 8.5/30

**Star of Bethlehem, Baladi 2015, Palestine**

Juicy & refreshing, berry notes 9.5/39

**Maia Red 2017, Upper Galilee, Israel**

Mellow fruit, mountain herbs 10/48

**Chateau Musar 2012, Bekka Valley Lebanon**

Layers of liquorice, plum & figs 65

### Soft Drinks

House Lemonade 3.5

Orange Blossom Iced Tea 3.5

Pomegranate & Rose Iced Tea 3.5

Coke / Diet Coke 2.5

Still / Sparkling Water 2.5

Large Sparkling Water 4

### Beer & Spirits

Portobello Pilsner 4.5

Meantime Pale Ale 4.5

Tanqueray Gin 4.5

Stolichnaya Vodka 4.5

Foursquare Rum 4.5

Monkey Shoulder Whiskey 5

Spirit & Fever Tree Mixer 6

Glass wine - 125 ml    Spirits - 35 ml