

Tila

LUNCH

To start

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|-------------------------|---|--------------------------------|---|
| Griddle bread (vg) | 2 | Green hummus (vg) | 3 |
| Nocerella olives (vg) | 3 | Whipped feta, black sesame (v) | 3 |
| Aubergine & tehina (vg) | 3 | Muhammara (vg) | 3 |

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| House smoked salmon, labneh, cucumber & crispbread | 9 |
| Slow-cooked pork belly croquettes, spicy mayo | 7 |
| Merguez in filo, whipped feta & harissa | 7 |

Lunch kebabs

Served on griddle bread with fresh herbs

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| Chargrilled squash, confit garlic, tehina & smoked almonds | 10 |
| Harissa chicken shish, tehina & corn aioli | 12 |
| Slow-cooked lamb, raita, chilli jam & zhoug | 12 |

Fire

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| Baharat pumpkin, girolles, walnuts, spiced tehina (vg) | 12 |
| Whole seabream, spiced chilli oil, chermoula | 16 |
| Pomegranate glazed salmon, spring onion | 13 |
| Pork neck, wild thyme honey, hazelnut dukka | 13 |

To go with

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|--|---|
| Griddle bread (vg) | 2 |
| Winter leaves, orange, pomegranate, pine nuts (vg) | 4 |
| Crispy brussel sprouts, soy & orange (vg) | 4 |
| Charred hispi cabbage, n'duja butter & crispy shallots | 4 |
| Harissa potatoes, aioli (v) | 4 |
| Fries, rosemary (vg) | 4 |

Sweet

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| Miso custard French toast, caramel, vanilla ice cream (v) | 8 |
| Fig & chocolate Christmas pudding, rose & almond custard (v) | 7 |
| Pistachio cake, orange & rose chantilly (v) | 6 |
| Sorbet <i>mango, strawberry & lemon</i> | 2 per scoop |