



AEGEAN & EASTERN MEDITERRANEAN HOME COOKING

level three takeaway menu

SMALL PLATES

- smoky eggplant dip*** xv olive oil, garlic pidé bread 16
- hummus bi tahini*** xv olive oil, chilli flakes, tomato salsa, garlic pide bread 16
- creamy taramasalata*** red roe, cucumber sticks, chargrilled flatbread 16
- havuch*** caramelised roast carrot, tahini cream, toasted fennel, pistachio nuts 16
- circassian shish*** mini skewers of chargrilled paprika chicken thigh, creamy walnut sauce 20

MEALS

- icarus pizza*** tomato, green pepper, red onion, black olives, feta cheese, parsley, olive oil drizzle 29
- lahmajun*** street pizza – minced beef & onion, rocket, fresh tomato, and a good squeeze of lemon 29
- the theorem*** Pythagoras' roast cauli, walnut & red pepper muhammara, spinach & brown lentil braise 32
- aegean island goat*** braise-roasted, barley risotto, caramelised carrot, pan juices 36
- amasya lamb*** pulled cumin lamb, hummus, wilted spinach & onion, toasted hazelnuts, crispbread 33

SIDES

- stuffed flatbread*** potato, onion, feta, parsley 15
- rocket & mint salad*** honeyed pomegranate & organic apple cider vinaigrette, parmesan cheese 18

SWEET

- lokanta's baklava*** coconut & almond baklava, fresh orange, cream 14