

LAUREL

MEDITERRANEAN DIPS

ATOM garlic yogurt, urfa, chili oil v	9
MOUTABEL charred eggplant, pomegranate, parsley v	9
HUMMUS chickpeas, olive oil, zhoug v	9
WALNUT MUHAMMARAH toasted walnuts, herbs, pomegranate v	14
BAKED JOU JOU PITA BREAD vg	5

MIZA SET
a trio of dips served with warm house-baked pita
29

BITES

CRISPY CAULIFLOWER hummus, lemon vin, crispy shallots v	9
HALLOUMI FRIES garlic, lemon, chilli & honey sauce v	12
SPICY CIGARS spiced ground lamb, labneh, feta cheese	14
MUSHROOM SHAWARMA assorted mushrooms, tahini-labneh, harissa sauce, fries, salad	17

SALADS

GREEK SALAD tomatoes, cucumber, feta cheese, red wine vinaigrette v	17
WATERMELON & FETA SALAD mint, lemon dressing v	16
TOMATO CARPACCIO lilliput capers, pine nuts, wild oregano vg	15

BOWLS SERVED WITH FRESH JOU JOU PITA BREAD & ORZO RICE

MUSHROOMS

sautéed mushrooms, labneh, tomato cherries, Persian cucumbers with olive oil 20

CHICKEN

grilled chicken, eggplant moutabel, tomato cherries, and Persian cucumbers with olive oil* 22

LAMB KÖFTE

butchers lamb köfte, hummus, tomato cherries, and Persian cucumbers with olive oil* 24

GRILL

KEBAB SERVED WITH TAHINA SAUCE, GRILLED LONG PEPPERS & CONDIMENTS

SPICED MARINATED CHICKEN KEBAB sweet paprika, yogurt, lemon, HEINZ® ajioli sauce* 27

BUTCHERS LAMB KÖFTE KEBAB seasoned with cumin, nutmeg & mint* 28

STEAK FRITES prime skirt steak, broccolini, chimichurri, fries 32

BALFOUR BURGER caramelized onions, aged cheddar, truffle sauce, mushrooms, french fries 23

SIDES

PILAV RICE sofrito, orzo vg 9

SUMAC FRIES cleo spice blend v 9

BROCCOLINI tahina sauce, espellete v 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We do our best to serve up dishes using seasonal and locally sourced produce where possible.

For any additional info on allergens please ask one of our team.

v-vegetarian vg-vegan