

menu

HOW IT WORKS We serve our hummus as a base, you choose a topping for the centre. Warm pitta bread comes on the side.

HUMMUS TOPPINGS		Take Away & M-F Lunch	Dinner* & Weekend
chickpeas (+w/ hard boiled egg, free) chickpeas slow-cooked with a pinch of cumin	Regular Small	£3.70 £2.70	£5.20 £4.20
fava beans (ful) (+hard boiled egg, free) a 5,000 year old recipe of mashed brown mexican beans	Regular Small	£4.20 £3.20	£5.70 £4.70
vegetable salad (go greek: add feta, +50p) whole cherry tomatoes with chopped baby cucumbers, red peppers & red onions	Regular Small	£4.70 £3.70	£6.20 £5.20
mushrooms (w/ pine nuts, +50p) stewed button mushrooms with caramelised onions	Regular Small	£4.70 £3.70	£6.20 £5.20
guacamole (w/ jalapeños, +50p) ripe avocado blended with fresh red peppers, tomatoes & red onions	Regular Small	£5.20 £4.20	£6.70 £5.70
chunky beef (w/ chopped onions, +50p) a seasonal, slow cooked stew with tender beef	Regular Small	£5.20 £4.20	£6.70 £5.70
chicken (w/ sundried tomatoes, +50p) chicken sautéed in a light tomato sauce	Regular Small	£5.20 £4.20	£6.70 £5.70
<i>regular: 2 pittas small: 1 pitta wheat/gluten-free alternatives: rye bread, carrot sticks, rice cakes</i>			
extras 50p	pitta bread carrot sticks tortilla chips	jalapeños hardboiled egg toasted pine nuts	sundried tomatoes chopped onions feta cheese

SIDE DISHES served cold		Take Away & M-F Lunch	Dinner* & Weekend
mixed vegetable salad (w/ pine nuts, +50p) cherry tomatoes, chopped baby cucumbers and red peppers with our chef's own sweet parsley & vinegar dressing		£2.50	£3.00
tabouleh bulgar wheat with finely chopped red peppers, tomatoes, cucumbers, coriander, parsley & mint in a light lemon & olive oil sauce		£2.50	£3.00
smoky barbecued aubergine (w/ pine nuts, +50p) aubergine slow roasted over an open flame, dressed with tahini and olive oil		£2.70	£3.20
grilled vegetable salad (w/ feta, +50p) roasted sweet potatoes, red onions, courgettes and a seasonal guest vegetable with a yellow garlic dressing		£2.70	£3.20
greek salad tomatoes, cucumbers, red peppers, and imported barrel feta with oregano and extra virgin olive oil		£3.00	£3.50

COLD DRINKS

	Take Away & M-F Lunch	Dinner* & Weekend
fresh mint & ginger lemonade homemade fresh lemonade with a gentle touch of mint & ginger	£1.70	£2.00
aloe vera juice a unique, extremely refreshing drink sweetened with honey and a dash of grape	£1.70	£2.00
fresh juice fresh squeezed orange fresh pressed apple	£2.00	£2.30
innocent smoothies mango & passion fruit strawberry & banana orange, carrot & mango	£2.10	£2.40
innocent juicy water lemon & lime cranberry & raspberry mango & passion fruit	£1.80	£2.10
fizzy drinks & mineral water pepsi, diet pepsi, 7up still, sparkling spring water	£1.00	£1.30
HOT DRINKS		
hot spiced apple juice with cinnamon, nutmeg & cloves	£2.00	£2.30
espresso	£1.40	£1.70
double espresso, latte, cappuccino, americano	£1.70	£2.00
hot chocolate	£1.70	£2.00
tea: fresh mint, jasmine pearl, breakfast	£1.40	£1.70

DESSERTS

malabi a milk-based dessert with date honey	£1.50	£2.00
chocolate brownie a rich homemade double chocolate brownie (gluten free); ice cream +£1	£1.50	£2.00
hand-made ice cream & sorbet vanilla ice cream passion fruit sorbet	£2.00	£2.50

BY THE TUB...

our entire menu is available for takeaway, in addition to the following:

small hummus tub	£1.70	mushroom topping	£2.00
large hummus tub	£2.70	vegetable salad topping	£2.00
chickpea topping	£1.00	guacamole topping	£2.50
fava bean (ful) topping	£1.50	meat toppings	£2.50

* dinner prices apply after 17:00 monday-friday & all day saturday, sunday & bank holidays
our food may contain traces of nuts & sesame seeds.

service not included

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