

# ARABICA

## 25TH ANNIVERSARY CHEF'S SELECTION FOR THE WHOLE TABLE

Seasonal favorites celebrating the bold,  
sun-drenched flavours of the Eastern Mediterranean

LET US TAKE CARE OF THINGS  
£48 PP MIN 2 PEOPLE

PITA & PICKLES G

HUMMUS ARABICA PB S

Zhug, shatta, confit garlic, pickled chilli

LABNEH WITH PRESERVED LEMON & DUKKAH D

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HALLOUMI WITH BLACK HONEY D S

Toasted sesame seeds, pul biber, mint

GOLDEN CRISPY SQUID G S

Spiced semolina crumbed squid with red pepper tarator

AUBERGINE SABICH G E S N

Fried aubergine chunks, tahini, green zhug, amba,  
coriander, grated egg, chilli, cashews

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CHICKEN & PISTACHIO SHISH D N

Grilled marinated chicken thighs, pistachio crumb, charred lemon

LAMB ADANA KOFTE G D

Labneh, chilli garlic butter, fried khobez, pickled chilli

BATATA HARRA PB

Potatoes with sautéed peppers, garlic, chilli, coriander, lemon

TABBOULEH PB G N

Fresh herb salad, cracked wheat, olive oil, citrus, hazelnuts



SIGNED ARABICA COOKBOOK | 28

SMALL PLATES, BIG CONNECTIONS

A journey through the flavour of the Eastern Mediterranean

**PB** PLANT-BASED **G** CONTAINS GLUTEN **D** CONTAINS DAIRY **E** CONTAINS EGG **N** CONTAINS NUTS **S** CONTAINS SESAME

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today.