

ARABICA

DIPS | RIPS | PICKLES

ARABICA HUMMUS | 8.5 PB S

Zhug, shatta, confit garlic, pickled chilli

LABNEH WITH PRESERVED LEMON & DUKKAH | 8 D

BABA GHANOUSH | 8.5 PB S

Smoked aubergine, tahini, pomegranate seeds

MUHAMMARA | 8.5 PB N

Roasted red pepper and walnut dip with pomegranate molasses

TARAMASALATA WITH TOBIKO CAVIAR | 9 G

Moscatel pickled cucumbers, fresh dill

PITA BREAD | 2.5 PB G

CRUDITÉS | 4.5 PB

HOUSE PICKLES | 4.5 PB

MARINATED OLIVES | 4.5 PB

HOT MEZE

KING PRAWNS WITH SPICED CITRUS BUTTER | 14 D

FETA & SPINACH SIGARA BOREK | 12 D G E

Tomato and green zhug

GRILLED HALLOUMI WITH BLACK HONEY | 11.5 D S

Toasted sesame seeds, pul biber, mint

MOUNTAIN-STYLE LAMB KIBBEH | 11.5 G D S

Lebanese lamb & pine nut croquettes, beetroot tarator, yogurt

GOLDEN CRISPY SQUID | 14.5 G D S

Spiced semolina crumbed squid with red pepper tarator

BEIRUTI FALAFEL BITES | 9.5 PB S

Fermented chilli tarator

SIDES

HISPI & WALNUT SALATA | 8.5 PB N

Shredded sweet heart cabbage, toasted walnuts, dill, olive oil, lemon

JEWELLED

FREEKEH | 8 PB G N

Smoked green wheat, orange blossom carrots, apricots, almonds

BATATA HARRA | 7.5 PB

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

TABBOULEH | 7.5 PB G N

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

MEAT | FISH | VEG

AUBERGINE SABICH | 15 G E S N

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

TENDERSTEM BROCCOLI | 13.5 D

Confit garlic labneh, smoked atom butter

BERBERE SPICED CAULIFLOWER | 14 PB S

Tahini, spiced tomato, toasted coriander, chilli, herbs

LAMB ADANA KOFTE | 19 G D

Labneh, chilli garlic butter, fried khobez, pickled chilli

CHICKEN & PISTACHIO SHISH | 20 D N

Grilled marinated chicken thighs, pistachio crumb, charred lemon

ROASTED COD WITH TAHINI | 25 N S

Fennel carrot soffrito, toasted pine nuts & almonds

WHOLE SEA BREAM CHERMOULA | 26 D

Burnt lime, coriander

LAMB & PEAS | 27 S

Grilled lamb rump, crushed pea tahini, pea shoot salad

HONEYED BRAISED BEEF SHORT RIB WITH DUKKAH | 28 G E

Charred flatbread, pickled red onions, watercress

SAUCES

GREEN ZHUG | 2 PB

A vibrant blend of fresh herbs, green chillies, and aromatic spices

TOUM | 1.5 E

Lebanese garlic sauce

AL SHAYTAN | 1.5 PB

Our devilishly addictive fermented chilli sauce since 1999

TRIO OF SAUCES | 4.5

CHEF'S SELECTION FOR THE WHOLE TABLE

LETS US TAKE CARE OF THINGS 48 PER PERSON/ MIN 2 PP



SIGNED ARABICA COOKBOOK | 28

SMALL PLATES. BIG CONNECTIONS

A journey through the flavour of the Eastern Mediterranean

DIETARIES PB PLANT-BASED G CONTAINS GLUTEN D CONTAINS DAIRY 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.