





## Delicatessen.

Delicatessen's menu was conceptualized by the rich middle eastern culinary culture.
Our dishes are meant to be shared, as the plates are served at the center of the table, emblematic of the Middle Eastern way of dining.
The menu is crafted as a culinary journey that goes from soft and delicate flavors to deep, bold And colorful ones.
We recommend selecting dishes from each category in order to experience our menu's tastes and textures to the fullest.



## Nishnushim

•	Yeminite Kubaneh, fried peppers, tahini & grated	
	tomato	<b>£</b> 5.5
•	Really crunchy salad	<b>£</b> 6
•	Chopped rib eye, pomegranate, & mixed nuts	£8
•	Tanned aubergine with tahini, figs & mixed nuts	£8
•	Lambshuka – lamb, herbs, preserved lemon &	
	tahini	<b>£</b> 7.5
•	Golden cauliflower with tahini, tomatoes & smoked	
	chilli	<b>£</b> 6.5
•	6 hours cooked confit lamb humus with sehug & lamb	
	crackling	<b>£</b> 6.5
•	Chicken, saffron & nuts pastille	£8
•	Hand Pulled chips with loads of herbs & garlic	<b>£</b> 5.5
•	Seabass carpaccio with tomato seeds, green chilli,	
	pine nuts & black truffles	£9

## Soft Drinks

•	Coke/Diet coke	£3
•	Acqua Panna Still 500/750ml	<b>£</b> 3/ <b>£</b> 5
•	San Pellegrino 250ml/750ml	<b>£</b> 3/ <b>£</b> 5
•	San Pellegrino Limonata	<b>£</b> 3.5
•	Frobisher's apple, pear & elderflower	<b>£</b> 3.5
•	Savse organic hand pressed juices	
	Super orange/ Apple juice/ Super blue / Super green	<b>£</b> 4 5

## Land and Sea

•	Bone marrow & rib eye burger with pulled chips	<b>£</b> 19
•	Bone marrow & rib eye burger facon	
	egg & pulled chips	<b>£</b> 22
•	Vagen freakeah broth with burnt vegetables,	
	tahini & harissa	<b>£</b> 19
•	Spring chicken mesachen, preserved lemon, sumac,	
	zaatar, seared pita & rose petals	<b>£</b> 20
•	Old Jaffa lamb kebabs with tahini, sehug,	
	chermula & baby vegetables	<b>£</b> 19
•	Seared duck breast, celeriac puree,	
	heritage carrots & glaze	<b>£</b> 26
•	Seabass mesachen, preserved lemon, sumac, zaatar,	
	seared pita & rose petals	£21
•	Skinny chicken avocado, & sumac salad	£18.5
•	Pan fried salmon with purple carrot puree'	£22
•	Rib eye steak 350gr	<b>£</b> 29
•	Rus El Hanut lamb chops, with lavender &	
	freekeh broth	<b>£</b> 29.5
•	21 days aged Panko fried Viennese escalope	<b>£</b> 24
•	Mixed grill for two with chicken thighs, kebab,	
	Lamb chops, merguez & rib eve steak	<b>£</b> 70