

## A LA CARTE

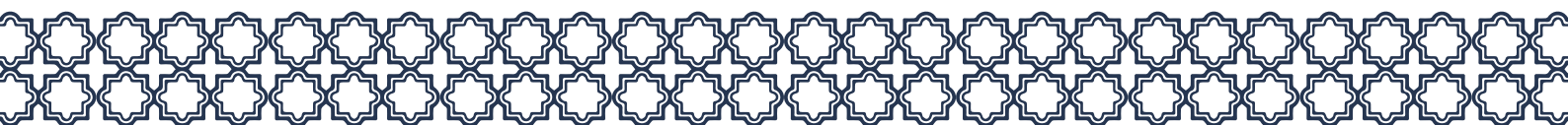
Our menu is designed for sharing, plates will be served as and when ready

### LA KEMIA

Harissa nuts	4.5
Casablanca olives	4.5
Catalan smoked almonds	5
Cantabrian anchovies	6
Tomato bread and anchovies	6.5

### PLATES

<b>Hummus</b>	7	<b>Roasted Aubergine Boats</b>	16
Rose harissa, crispy chickpeas, sourdough flatbread		Baba ganoush, vegan n'duja chickpea ragu	
<b>Batata Hara</b>	7	<b>Chicken Tagine</b>	18
Lebanese spicy potato		Saffron potatoes, green olives, preserved lemons	
<b>Crispy Cauliflower</b>	8	<b>Beef Cheeks Tanjia</b>	20
Green tahini dressing, pomegranate molasses, nigella seeds		Cumin gouda mash, pickled red onions	
<b>Spinach and Feta Bourek</b>	8.5	<b>Baked hake</b>	22
Sesame seeds, Yorkshire honey, pickled red cabbage		Coconut dahl, curry leaf oil, crispy ketaifi	
<b>Butterflied Sardine fillets</b>	8.5	<b>Grilled Octopus</b>	24
Chermoula farce, shaved fennel		Hazelnut muhammara, pomegranate molasses glaze, smoked paprika potatoes	
<b>Lamb Merguez Sausages</b>	9	<b>Dry Aged Lamb Rump</b>	26
Minty cacik, urfa pepper flakes		Ras el hanout celeriac puree, curried carrot puree, shiitake mushroom, port and red wine jus	
<b>Za'atar and Buttermilk Fried Chicken</b>	9	<b>Algerian Cassoulet</b>	26
Preserved lemons mayo, sumac		Giant butter beans and Merguez stew, confit Thirkleby duck leg, urfa whipped feta	
<b>Chilli and Garlic Prawns</b>	10.5		
White wine and butter reduction			



LOS  
MOROS  
لوس موروس

