

# MEZZA | TAPAS

Our menu is designed to be small tapas-style plates, with mediterranean and afro-arab influences from our roots and travels.  
We recommend approximately 2-3 dishes per person, dips and breads to share.

## BREADS | AISH (GFO, V, VGO)

### ARTISAN BREADS, FLATBREADS, & DIPPING OIL | 5

A selection of freshly baked bread with olive oil, balsamic vinegar and our signature za'atar blend of spices (sesame, thyme, oregano, sumac).

### SOURDOUGH CON ASWAD | 6

Sourdough topped with homemade roasted mediterranean vegetable, aubergine, and tomato salsa with sundried tomatoes.

### EGYPTIAN CALZONE | 8 NEW!

Arabian flatbread folded pizza with tomato, mozzarella, za'atar, rocket and balsamic.  
+ beef bresaola / anchovies / goat's cheese / olives / sundried tomatoes | 3.5

## MEAT & FISH | CARNES Y PESCADOS (GFO)

### PYRENEES PATE | 10 NEW!

Artisan-made pate by Etxenike, a family run company in the foothills of the Pyrenees. Served with sourdough. Please ask for our current offering.

### ITALIA CURED BEEF BRESAOLA | 10 NEW!

Aged and air-dried, salted cured beef, spicy sriracha, jalapeños, feta, rocket and lime.

### MANGO SMOKED SALMON | 10 NEW!

Scottish smoked salmon with mango chutney, Zabadi (yoghurt with za'atar), pickled pink onions and fresh green herbs.

### ANCHOVIES & ASWAD | 10 NEW!

Anchovies and roasted arabian salsa with assorted crisps.

## SHARING PLATTERS (GFO, VO, VGO)

Perfect for two to share.

### SUDANI FATOUUR PLATTER | 48

A selection of Sudanese family favourites.

Sudanese beans "Fuul", Italian cured beef bresaola, stuffed vine leaves, garlic and lemon houmous, Aswad (aubergine and tomato roasted salsa), kalamata & haldiki marinated mixed olives, green lentil and vegetable salad, feta and pickles. Served with Arabian flatbreads and crisps.

Vegan/Vegetarian Option - Swap beef bresaola for olive and oregano pate.

Additional portions + £25 per person

### ANTIPASTI PLATTER | 38

Perfect for non-meat eaters.

Padron peppers, pesto vegetables, sudanese beans, stuffed vine leaves, houmous, arabian salsa, olive & oregano pate and pickles with breads and tortilla chips.

Additional portions + £20 per person

### SALATAT TAPAS | 30

All 6 salatata (Aswad, Houmous, Zabadi, Mish, A'khdar and Green Lentil) with flatbreads and tortilla crisps to dip.

## NIBBLES | APERITIVOS (GFO, V, VG)

### GARLIC KALAMATA & HALKIDIKI OLIVES | 4 PICKLES | 3

### CRISPS (POTATO & VEGETABLE CRISPS) | 4

### LEMON & HERB STUFFED VINE LEAVES | 6 NEW!

Stuffed vine leaves with rice, lemon and herbs.

### OLIVE & OREGANO PATE | 8 NEW!

Olive pate with olive oil and oregano, served with sourdough.

## ANTIPASTI (served hot) (all GF, V, VG)

### 'PINK' PADRON PEPPERS | 6.5

Grilled padron peppers with pink peppercorns, pink citrusy sumac, pink himalayan sea salt and balsamic glaze.

### CREAMY PESTO VEGETABLES | 7

Mushrooms, sundried tomatoes, chargrilled peppers in a creamy pesto sauce.

### SUDANESE BEANS 'FUUL' | 8 (ADD FETA/Gr VG CHEESE +1)

A Sudanese family favourite street food. Fava beans, chickpeas, cumin and lemon sauce with sundried tomatoes, red onions, green herbs (served hot).

## CHEESES | PLATITOS DE QUESO (GFO, V, VGO)

### MANGO & BALSAMIC BURRATA | 10 NEW!

Burrata, mango, sundried tomatoes, za'atar and balsamic.

### GOATS CHEESE & CHUTNEY | 10 NEW!

Goats cheese with mango chutney, balsamic and greens.

### MELTED BERRY CAMEMBERT | 15

Creamy whole melted camembert with homemade berry jam, nuts and seeds and za'atar (sesame, thyme and oregano).

All of the above served with crackers and sourdough.

### CELESTE'S CHEESE BOARD | 28

A selection of three cheeses, fruit and nut wheel, olives, nuts, pickles and chutney with crackers and sourdough. Perfect to share.

### FRUIT & NUT WHEEL | 8

A vegan alternative to cheese. Spanish dried fruits and nuts with spices. Served with crackers and mango chutney. (VG)

## DIPS & SALADS | SALATAT (GFO, V, VGO)

### ARABIAN SALSA 'ASWAD' (roasted vegetable salsa) | 6.5

### HOMOUS (chickpeas, tahini, garlic, lemon) | 6

### ZABADI (yoghurt & za'atar dip) | 6

### MISH (feta, yoghurt, nigella seeds and jalapeños) | 6.5 NEW!

All of the above served with flatbread (additional flatbread / tortilla crisps +2)

### SUDANESE GREEN SALAD (A'KHDAR) | 5

Inspired by a Sudanese green salad of mixed leaves, sundried tomatoes, red onion, coriander and parsley with olive oil and balsamic vinegar.

### GREEN LENTIL & VEGETABLE SALAD | 5

Green lentils with tomatoes, peppers, onion, carrots, olives, parsley and mint.

Turn over for desserts, after dinner drinks and more information...

### ABDA'S AFFOGATO | 6

Vanilla ice cream and double shot of Abda's House Blend espresso (decaf coffee available).

ADD LIQUEUR: Amaretto / Amarula Cream Liqueur | 4 (- see drinks menu for other spirits/liqueurs)

### EGYPTIAN BREAD & BUTTER PUDDING (OUM ALI) | 8.5

Fruit bread with sahlab (middle eastern orange blossom custard) with whipped cream, dried fruit, nuts and seeds.

### ARGENTINE TIRAMISU | 8.5

Bourbon chocolate biscuits soaked in espresso and amaretto with whipped cream and a dusting of cocoa.

### MANGO LASSI ICE CREAM SOLDAD | 8

Vanilla ice cream and greek yoghurt with mango compote, chocolate drops, fresh berries, and a dusting of cardamom raspberry sugar.

### TURKISH DELIGHT CINNAMON SUGAR TOAST | 8.5

Toasted fruity loaf topped with cinnamon & cardamom sugar butter, pistachio, turkish delight, seasonal berries, white chocolate, rose petals and cream.

**Please see our selection of homemade cakes on the bar!**

## DIGESTIF | AFTER-DINNER DRINKS

### AMERICANO | 3.7

### FLAT WHITE (6oz) | 3.9

### CORTADO (4oz) | 3.8

### CAFFE LATTE | 3.9

### CAPPUCCINO | 3.9

### PERSIAN LOVE CARDAMOM CAFFE LATTE | 5

Our classic caffe latte; espresso and steamed ALMOND milk infused with real cardamom, rose and fig.

**PLEASE SEE OUR DRINKS MENU FOR OUR FULL SELECTION OF SPECIALITY COFFEES, COCKTAILS, WINES AND SPIRITS.**

## COFFEE COCKTAILS



### ESPRESSO MARTINI | 12

Vodka, coffee liquor, Abda's house blend espresso, sugar and a hint of cardamom.



### ESPRESSO MINT JULEP | 12

Bourbon, espresso, mint, sugar and bitters.



### KAHWA GIN SPRITZ | 12

House-made Ethiopian coffee, date and ginger gin with soda. Served with dates.



### MANGO CAMPARAJILLO | 12

Licor 43, campari, espresso and mango over ice.

All coffee cocktails can be served with DECAF coffee.

## About our food...

Our owner Abda is a linguist, speaking four languages; our menu is a fusion of cultures inspired by our Sudanese Afro-Arab origins, and time spent in Argentina.

Travel the world through our cultural fusion tapas, featuring flavours, dishes and recipes from people and places close to our hearts.

Perfect to nibble alongside your cocktails & wines.. Here's the meaning behind some of the terms used on our menu:

## Learn the lingo...

- **ZA'ATAR** - Our Levantine spice blend; toasted sesame, thyme, oregano and sumac.
- **ZABADI** - a Jordanian dip of greek yoghurt, sea salt and za'atar (we make our own homemade blend!)
- **SALATAT** - translates from arabic to 'salad'! Includes everything from 'salatat houmous', meaning 'chickpea salad' (houmous!), to dips and leafy green salads.

Aswad = aubergine | Houmous = chickpeas | A'khdar = green | Fuul = fava bean

- **AISH BALADI** - translates from arabic to 'country bread' or 'bread of life'. On our menu, this refers to our traditional Egyptian/Arabian flatbreads.
- **FATOUUR** - 'brunch/lunch' in Arabic, often describing a meal shared with loved ones.

**Keep an eye out for our CUISINE CLUBS via our website and socials?**  
**Join us for a three course set menu of home-cooked Sudanese and Egyptian family recipes...**



## Love our food?

We offer cuisine clubs, catering, celebration cakes and coffee consultancy through our affiliate business HALA.  
[WWW.HALAHIRAFI.CO.UK](http://WWW.HALAHIRAFI.CO.UK) | [@HALA\\_HIRAFI](https://www.instagram.com/HALA_HIRAFI)

## Food Allergies & Dietary Requirements

We ask that if you have ANY dietary requirements, that you please let us know when placing your order. Our bar does handle allergens in a small space, but we prioritise catering for everyone safely, and do our absolute utmost to minimise cross-contamination. We are happy to explain our food safety procedures, and believe everyone should be entitled to enjoy good food safely, no matter their requirements. Please speak to a member of staff, or ask to see our allergen file.

ALL DISHES CAN BE PREPARED GLUTEN FREE, AND ARE LABELLED GF/VG WHERE APPROPRIATE, WE STOCK GLUTEN FREE BREADS AND CRACKERS.

**GF (GLUTEN FREE) | GFO (GLUTEN FREE OPTION) | VG (VEGAN) | VGO (VEGAN OPTION)**