

MEZZA | TAPAS PLATES

SERVED 12PM - 8PM. PLEASE ORDER AT THE BAR.

Our menu is designed to be small tapas-style plates. We recommend approximately 2-3 dishes per person, dips and breads to share. Stuck for choice? See our sharing boards!



AISH & ALMUKASIRAT | BREADS & NUTS

ARTISAN BREADS, FLATBREADS, & DIPPING OIL | 4

(GFO, V, VG) A selection of freshly baked bread from local bakeries with olive oil, balsamic vinegar and our signature za'atar blend of spices.

SALT AND PEPPER CASHEWS | 4 / ROSEMARY SALTED ALMONDS | 4 GARLIC KALAMATA & HALKIDIKI OLIVES | 4.5

SOURDOUGH CON ZA'ATAR | 5

(GFO, V, VG) Toasted artisan sourdough topped with olive oil and our homemade blend of za'atar (thyme, oregano, sumac and sesame).

SOURDOUGH CON ASWAD | 6

(GFO, V, VG) Toasted artisan sourdough topped with homemade roasted mediterranean vegetable, aubergine, and tomato salsa with sundried tomatoes.

SUDANI CAPRESE FOCACCI-CHETTA | 9 NEW RECIPE!

(GFO, V, *VGO) Bruschetta, with a focaccia twist. Toasted artisan focaccia with sundried tomatoes, burrata or *vegan mozzarisella, our homemade Za'atar blend (thyme, oregano, sumac and sesame), red onion, parsley and coriander.

ANTIPASTI y POROTOS | VEGETABLES & BEANS (served hot)

'PINK' PADRON PEPPERS | 6 NEW!

(GFO, V, VG) Grilled padron peppers with pink peppercorns, sumac & pink himalayan sea salt (served hot).

CREAMY PESTO VEGETABLES | 6

(GFO, V, VG) Marinated mushrooms, sundried tomatoes, chargrilled peppers in a creamy pesto sauce (served hot).

'FUUL' SUDANESE BEANS | 6

(GF, V, *VGO) Fava beans and chickpeas in a cumin and lemon sauce with feta or *vegan mozzarisella, red onions, parsley and coriander (served hot).

CARNES Y PESCADOS | MEAT & FISH

SMOKED SALMON | 9

(GF) Scottish smoked salmon with beetroot chutney, Zabadi (greek or soya yoghurt with za'atar), cucumber, red onion and parsley.

ITALIA CURED BEEF BRESAOLA | 10 NEW RECIPE!

(GF) Aged and air-dried, salted cured beef. Served with spicy sriracha, feta, rocket and lime.

PLATITOS DE QUESO | CHEESES

BEETROOT & BALSAMIC BURRATA | 10 NEW!

(GF, V, *VGO) Burrata, beetroot chutney, sundried tomatoes, za'atar and balsamic glaze.

MELTED BERRY CAMEMBERT | 15 NEW!

(GF, V, *VGO) Creamy whole melted camembert with berry jam, nut and seeds and za'atar (sesame, thyme and oregano). *Vegan cheese available.

TRIO OF CHEESE | 15 NEW!

(GF) A selection of three cheeses. Button Mill mould ripened soft cheese, Blacksticks Blue soft blue veined cheese, and Sunday Best Lancashire cheese.

Turn over for our cheese board!

All cheeses are served with crackers and freshly baked artisan bread.

SALATAT | DIPS (additional flatbreads or tortilla chips + £1)

ARABIAN ROASTED SALSA (ASWAD) | 6

(GFO, V, VG) Roasted tomato and mediterranean vegetable salsa. Served with an arabian flatbread.

HOMOUS | 6

(GFO, V, VG) Chickpeas, sesame, garlic, lemon, za'atar, coriander, olive oil. Served with an arabian flatbread.

ZABADI | 5

(GFO, V, VGO) A Jordanian dip of Greek yoghurt, sea salt, olive oil and za'atar (sesame, thyme, sumac). Served with an arabian flatbread.

SALATAT A'KHDAR | 5

(GFO, V, VG) Inspired by a Sudanese side salad of mixed leaves, sundried tomatoes, red onion, coriander and parsley with olive oil and balsamic vinegar.

ENJOY ALL 4 SALATAT FOR £18 (ask for Salat Tapas!)

Turn over for sharing boards, desserts & more information about our food

SHARING MEZZA BOARDS

Below are a selection of sharing platters, showcasing our Sudanese culture, and our favourite combinations of our mezza small plates. Perfect for 2, or 4 to nibble.

SUDANI FATOUUR PLATTER | 35

(GFO, *VGO) Sudanese Beans "Fuul" in a lemon and cumin sauce. Italian cured beef bresaola, homemade garlic and lemon houmous, salat Aswad (aubergine and tomato roasted salsa), salat A'khdar (Sudanese green salad), kalamata & haldiki marinated mixed olives, feta and za'atar (our own blend of sesame, thyme and sumac) and Arabian flatbreads. *Vegan Option - Swap beef bresaola for padron peppers.

ANTIPASTI MEZZA | 30 NEW RECIPE!

(GFO, V, VG) Kalamata and halkidiki olives, creamy pesto vegetables, 'pink' padron peppers, balsamic sundried tomatoes, 'Fuul' Sudanese beans, homemade arabian roasted salsa and homemade houmous. Served with artisan breads, flatbreads and tortilla chips.

CHEESE BOARD, CHUTNEY & CRACKERS | 30 NEW RECIPE!

(GFO) A selection of five cheeses. Beetroot & Balsamic Burrata, Melted Berry Camembert, Button Mill mould ripened soft cheese, Blacksticks Blue soft blue veined cheese, and Sunday Best Lancashire cheese, served with crackers, garlic kalamata & halkidiki olives, nuts and beetroot chutney (suitable for one, or for two to nibble).

HILU | DESSERT

ABDA'S AFFOGATO | 5

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

ADD LIQUEUR: Amaretto / Amarula Cream Liqueur / Limoncello | 4

ARGENTINE TIRAMISU | 8.5 NEW!

(GFO, V, VGO) Bourbon chocolate biscuits soaked in espresso and amaretto with whipped cream, caramel and a dusting of cocoa.

MANGO LASSI ICE CREAM SOLDAE | 8

(GFO, V, VGO) 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 NEW RECIPE!

(GFO, V, VGO) Toasted fruity loaf topped with cinnamon & cardamom sugar butter, pistachio, turkish delight, seasonal berries, white chocolate and rose petals. Served with rose infused cream.

Please see our selection of homemade cakes, and our speciality coffees, teas and hot chocolates in our drinks menu.

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.



Love our food?

We offer cuisine clubs, catering, celebration cakes and coffee consultancy through our sister business HALA.

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)