

# LUNCH MENU

AVAILABLE  
FROM 12:30PM

Ve – Vegan  
V – Vegetarian  
Gf – Gluten free

\*Dish can be modified  
to suit dietary requirements

## LITE BITES

### SOUP OF THE DAY

Served with honey and zataar focaccia 6.5

### HUMMUS YOUR WAY WITH TABOON BREAD

The real OG (\*ve/\*gf) 7.5

Baba's falafel (\*ve/\*gf) 8.5

Charred cauliflower (\*ve/\*gf) 9.5

Pulled beef (\*ve/\*gf) 10.5

### FOCACCIA SANDWICH

Bresaola, mixed leaf, sauerkraut, gouda, dijon mayo, dill pickles 8.5

## MAINS

### TABOON BREAD

*Hand rolled Palestinian flatbread topped with;*

Pulled lamb shawarma, hummus, tzatziki,  
arabic salad, sticky chilli sauce, feta, pomegranate 14.5

Baba's falafel, hummus, zataar halloumi, sumac yoghurt,  
coriander emulsion, pickled pink onions (v) 13.5

### CHICKEN MUSAKHAN

'The boss's favourite'. Roasted chicken, chicken juices,  
sumac onions, taboon bread, flaked almonds 15

### BEEF BUTTY

Potato brioche bun, roast beef, sautéed onions, gravy, chips 10.5

### THE BURGER

Buttermilk fried chicken thigh, hot BBQ sauce,  
spicy cheese, leafy greens, sriracha lime slaw, house fries 14

Add;

Bacon 2

Halloumi 3.5

### CHEESE, ONION AND ZATAAR PIE

Wholegrain mash, Baba's beans (v) 13.5

## MEZZE

Garlic zataar flatbread (v) 6

Grilled halloumi, sumac yoghurt, pomegranate (v/gf) 5

Taboon bread (v) 4

Little Hummus (vg/gf) 4.5

Falafel, coriander emulsion (v/gf) 6

Marinated olives (ve/gf) 4

Harissa potatoes, sumac yoghurt, chives (ve/gf) 5

Side salad (v/gf) 4.5

## FRIES

House (vg) 3.5

Zataar (vg) 4

Truffle parmesan (v) 4.5

# LUNCH *MENU*