



## SHARE PLATES & TAPAS

<b>MARINATED OLIVES</b> (DF, GF, VG) Thyme, Lemon, Star Anis, Fennel	7
<b>MIXED SPICED NUTS</b> (DF, GF, VG) Baja Spice (Paprika, Garlic, Cumin, Cayenne)	7
<b>TOASTED TURKISH BREAD</b> (DF, V) Olive Oil, Citrus Balsamic	8
<b>TRIO OF DIPS</b> (V, GFO) House made Babaghanoush, Tzatziki, Sticky Honey Cashew, served with Pita & Turkish Bread	27
<b>BURRATA</b> (V, GF) Heirloom Tomatoes, Green Harissa, Citrus Balsamic	24
<b>HUMMUS</b> (DF, VG, GFO) Crispy Chickpea, Za'atar Served With Pita Bread	17
<b>SPICED LAMB HUMMUS</b> (DF, GFO) Toasted Pine Nuts, Pomegranate Citrus Molasses, Burnt Lemon	24
<b>GRILLED SMOKED CHORIZO</b> (DF, GF) ChimChurri, Spiced Balsamic, Chilli Oil	17
<b>AMANI FRIED CHICKEN</b> (DFO, GF) Kimchi Ketchup, Smoked Yoghurt	18
<b>CORN RIBS</b> (VGO, DF, GF, V) Dukkah, Parmesan, Ranch Dressing, Herbs	15
<b>AMANI SMASHED PATTY CHEESE BURGER SLIDERS (2)</b> 2 Beef Sliders w'Cheese, Pickles, Lettuce, Ketchup, Aioli	24
<b>SALMON TATAKI</b> (DF, GF) Sesame, Shallots, Green Chilli, Kewpie, Ponzu, Herbs	33
<b>FRIED CAULIFLOWER</b> (VGO, V, GF) Herb labneh, Baja Spice	15
<b>CHIPS</b> (V, GF) Aioli	10
<b>SWEET POTATO FRIES</b> (V, GF) Chilli Aioli	12

(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGO) Vegan Option  
(DF) Dairy Free (DFO) Dairy Free Option.