

# THE COUNTER

SOHO

<b>olives &amp; flat bread</b> molasses, zaatar   gf op	6
<b>whipped tarama</b> salmon roe, herbs, sumac   d gf op	9
<b>pickle tzatziki</b> cucumber, pickles, tarragon, sumac   v gf	8
<b>vine leaf</b> bulgur, pomegranate molasses, bell pepper paste, pine nut, mint   n vg	9
<b>pistachio muhammara</b> bell pepper paste, pistachio, walnut, pomegranate molasses   g n vg	9
<b>white chocolate babaganoush</b> sesame tahini, white chocolate, dukkah, herb oil, rose   n v d	10
<b>lamb tartare</b> bulgur, bell pepper paste, pomegranate molasses, parsley, mint   op vg	16
<b>sea bass crudo</b> citrus zest, lilliput capers, chilli, cucumber, umami dressing   gf	16
<b>gently marinated tuna</b> tomato pulp, cherry, avocado, lumpfish roe   gf	18
<b>istanbuli tomato salad</b> tomato, sumac, pomegranate molasses, sherry vinegar, chives   gf vg	12
<b>gem lettuce &amp; avocado</b> mustard yogurt dressing, chives   gf vg op	12
<b>humus &amp; medjool dates</b> currant, sesame tahini, paprika oil (pastrami +4)   n gf d vg op	12
<b>kibbeh</b> minced meat, bulgur dough, tahini cream, isot pepper, mint, chilli   n d	14
<b>cheese saganaki</b> wild thyme, truffle honey, mango chutney, pistachio   n gf d	15
<b>saffron &amp; crab orzo</b> orzo, tomato, crab, chives, lime zest, samphire   d vg op	20
<b>grilled octopus</b> mashed fava beans, wild thyme, pomegranate molasses   gf	28
<b>adana kebab</b> paprika, chopped salad, pomegranate molasses, isot pepper, lavash   op gf	22
<b>levantine chicken</b> grilled chicken thigh, grilled lettuce, yogurt dressing   gf d	22
<b>grilled sea bass</b> *450 gr (1-2 people) - *650 gr (2-3 people)   gf	35 / 45
<b>slow roasted lamb</b> (2-3 people) cooked slowly 10hrs, red pepper oil, isot pepper   gf	45
<b>thin cut chips</b> very fine cut potato fries, tarragon   vg gf	6
<b>grilled sivri peppers</b> sumac, pomegranate molasses   vg gf	6
<b>add flat bread</b>	4
<b>delicacies &amp; catch of the day (according to availability on the day)</b>	
<b>tuna wagyu</b> fatty tuna, seared and cooked barely, served with citrus dressing   gf	55
<b>gamberro rosso prawns</b> tartare, garlic mayonnaise, amaranth   gf	26
<b>catch of the day</b>	
<b>baklava cheesecake</b> pistachio cream, baklava phyllo   v d n	12
<b>sage infused burnt rice pudding</b> hazelnut   v d n	9
<b>salted tahini ice cream &amp; molasses</b>   v d n	8

12.5% discretionary service charge will be added to your bill  
to minimize our environmental footprint, we charge £1.5 per person and serve Purezza water  
v: vegetarian | vg: vegan | op: vegetarian and vegan option available on request | gf: gluten-free | n: nuts | d: dairy