

# THE COUNTER

SOHO

<b>olives &amp; flat bread</b> molasses, za'atar   gf, op	6
<b>whipped tarama &amp; crackers</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	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 yoghurt dressing, chives   gf, v, op	12
<b>humus &amp; medjool dates</b> currant, sesame tahini, paprika oil (pastrami +4)   n, gf, d, 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, v, d	15
<b>saffron &amp; crab orzo</b> tomato, crab, chives, lime zest, samphire   d, op	20
<b>grilled octopus</b> mashed fava beans, wild thyme, pomegranate molasses, santorini caper leaf   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 people) cooked slowly, red pepper oil, isot pepper   gf	45
<b>thin cut chips</b> 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)</b>	
<b>tuna wagyu</b> (2 people) fatty tuna, seared, served with citrus dressing   gf	55
<b>gambero rosso</b> prawns lightly poached in olive oil, sumac aioli   gf	26
<b>catch of the day</b>	market price
<b>baklava cheesecake*</b> pistachio cream, baklava phyllo   v, d, n	12 / 40
<b>sage infused burnt rice pudding</b> hazelnut   v, d, n	9
<b>salted tahini ice cream &amp; molasses</b>   v, d, n	8

\* whole cake (4 people) should be ordered 1 day in advance

12.5% discretionary service charge will be added to your bill  
to minimize our environmental footprint, we charge £1.50 per person for Purezza water  
v: vegetarian | vg: vegan | op: vegetarian and vegan option available on request | gf: gluten-free | n: nuts | d: dairy

inform your servers of any dietary requirements so that servers can suggest vegetarian or vegan options