

BUBALA

The Spread

£55pp

Pickle plate

Laffa bread (ngf)

Hummus, mango, lime leaf oil

Labneh, confit garlic, za'atar (v)

Baba ganoush, curry leaf, pine nuts (*)

Oyster mushroom skewers

Smacked cucumbers, tahini, chilli crunch

Falafel, tahini, amba, za'atar, sumac onions

Halloumi, chamomile & fennel honey (v)

Spring cabbage, baharat, date, tahini (ngf)

Batata harra

Romaine lettuce, pumpkin seed, shallot, sorrel

Red Pepper 'Muhammara', yoghurt (v)

Confit potato latkes, toum (v)

Salted caramel truffles (v)

ngf = NOT gluten free v = vegetarian * = nut free upon request

All dishes vegan unless stated otherwise
Please inform us if you have any allergies

BUBALA

The Feast

£70pp

Blanc de Blancs Brut drinks reception

Pickle plate

Laffa bread (ngf)

Hummus, mango, lime leaf oil

Labneh, confit garlic, za'atar (v)

Baba ganoush, curry leaf, pine nuts (*)

Oyster mushroom skewers

Smacked cucumbers, tahini, chilli crunch

Falafel, tahini, amba, za'atar, sumac onions

Halloumi, chamomile & fennel honey (v)

Spring cabbage, baharat, date, tahini (ngf)

Batata harra

Romaine lettuce, pumpkin seed, shallot, sorrel

Red Pepper 'Muhammara', yoghurt (v)

Confit potato latkes, toum (v)

Saffron malabi, pistachio, pomegranate (*)

Chocolate crèmeux, tahini, cocoa nib (v)

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