

# Evelyn's

## FOR THE TABLE (a selection of all)

- NOCELLARA OLIVES** 🍷 (gf)
- HUMMUS** aleppo chilli oil, crispy chickpeas 🍷
- LABNEH** zhoug, dukka 🍷\*\*
- BABA GANOUSH** curry leaf oil 🍷
- EVELYN'S PITTA** 🍷

## PLATES (a selection of)

- TUNA CRUDO** leche de tigre, jalapeño, herb oil, pickled shallot, sesame
- FRIED COURGETTE** whipped feta, pistachio tapenade, black garlic 🍷 (gf, nuts)
- FRIED CHICKEN** smoked chilli mayo, lime (gf)
- OYSTER MUSHROOMS** tamari, coriander seed, pickled mooli 🍷 (gf)

## INKA GRILL (a selection of)

- SUMAC CHICKEN** zhoug emulsion (gf)
- ROASTED CAULIFLOWER** labneh, peanut tahini, salsa macha 🍷 (gf, nuts)
- HISPI** miso butter 🍷 (gf)
- SKATE AU POIVRE** brown butter, nori (gf)
- ZA'ATAR LAMB CHOPS** za'atar, heirloom tomato (nuts) (£5 supplement)
- PICANHA STEAK** cafe de paris sauce (£10 supplement)

---

## DESSERT (a selection of)

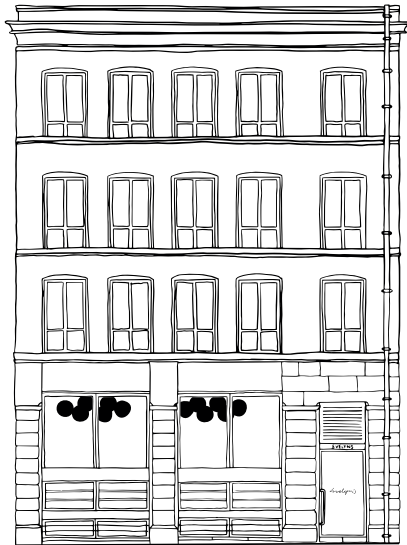
- CHOCOLATE CREMEUX** macerated british strawberries, EVOO, sea salt 🍷 (gf)
- CARDAMOM PANACOTTA** pistachio, lemon oil (gf, nuts)
- LEMON POSSET** rhubarb, shortbread 🍷

£29pp

£34pp w/ dessert

All tables are subject to discretionary 10% service charge  
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

🍷 vegetarian    🍷 vegan    \*\* can be made vegan  
(gf) indicates non gluten containing ingredients



44 TIB STREET

All tables are subject to discretionary 10% service charge  
Please let us know if you have any allergies or require information on  
ingredients used in our dishes and drinks.