

COCKTAILS FOR **5**

PICKLEBACK / SLIVOVITZ NEGRONI / SHRUB FIZZ / MIMOSA

NOSHES

Snacks w/ your first drink

ALL FOR **14**

Pastrami + smoked cheese croquettes	6
Beet-devilled eggs + crispy chicken skin	4
Feta + pumpkin bourekas w/ tahini	4
Lox + cream cheese crackers	5

HOUSE BREADS

Small plates to share as a starter

Fluffy pita	4
Flatbread w/ garlic herb butter	5
Pretzel challah	3
Everything bagel chips w/ sumac	3

DIPPING PLATES

alongside the main event

ALL FOR **25**

Labneh w/ pumpkin seed relish	5
Whipped green feta w/ crispy chickpeas	5
Marinated aubergine w/ pine nuts + tahini	5
Pumpkin hummus w/ pickled mushroom	5

ZA'ATAR FRIED CHICKEN

Our famous ZFC: No dinner table is complete w/out it! Tenderized overnight in buttermilk to make it super succulent, it's deep fried in our za'atar seasoning + served w/ chilli honey

3 PIECES

7

5 PIECES

11

7 PIECES

14

THE REUBEN

Salt beef w/ Russian dressing, smoked cheddar, garlic + dill kraut + crispy onions on pretzel challah

12

(... Or go (V) and change the meat for beets)

Add zoo fries **3.5**

HOUSE GRILLS + SLOW COOKS

Trays of our house grills, slow cooks + roasts served w/ all the trimmings: fluffy pita, pickles, slaw + condiments

Pulled pomegranate mutton w/ filfel mayo	16
Burnt aubergine, labneh + zhoug w/ tahini	14
Flat iron steak (med rare) + pomegranate w/ red harissa	20
Clay oven cauliflower + green tahini w/ amba	12
Grilled octopus + fennel w/ preserved lemon yoghurt	18

SIDES

Loaded zoo fries	5
Tahini mac 'n' cheese	6
Seasonal greens	4
Cornbread	5
Pickled slaw	3

SHARING FEASTS

Three tasting menus made up of all our best bits. Each of these is served to share, family style, alongside our chef's selection of breads, dipping plates + sides, finishing w/ chocolate bark for dessert.

SHAKSHUKA

our famous baked eggs, w/ tomato, peppers, preserved lemon yoghurt + crispy halloumi

25 /person

PASTRAMI SHORT RIB

7-day cured + then slow cooked until it's fall-apart tender. Served on the bone w/ mustard + chicory salad

29 /person

CLAY OVEN SEA BASS

Whole butterflied sea bass, marinated in tamarind + turmeric. Roasted 'til crisp in the clay oven

30 /person

Limited availability / Whole table only / Min 2 people per sharer

SUSTAINABILITY

The Good Egg is a ★★★ member of the Sustainable Restaurant Association.

ALTERATIONS

The whole team is really proud of all the dishes on today's menu, so we politely decline modifications. If you have any special dietary requirements, we'll always do our best to accommodate!

ALLERGENS

Please inform your server of any allergies or intolerances before you order.