

COCKTAILS FOR **5**

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
Almond-fried halloumi w/ harissa + rose	6
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 pickled rhubarb + nigella dukkah	5
Whipped feta carrot relish, kadaifi	5
Marinated aubergine pine nuts + tahini	5
Golden beetroot hummus everything seasoning	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

GOAT SHAWARMA w/ filfel mayo	14
BURNT AUBERGINE w/ labneh, zhough + tahini	13
MERGUEZ KOFTA w/ amba yoghurt	15
CLAY OVEN CAULIFLOWER w/ golden tahini + date syrup	12
GRILLED OCTOPUS w/ fennel + preserved lemon yoghurt	16

SIDES

Loaded zoo fries w/ tahini, amba + zhough	5
Tahini mac 'n' cheese w/ chives + crispy onions	6
Seasonal greens w/ garlic butter	4
Cornbread w/ zough + honey butter	5
Everything bagel fattoush w/ orange + dill oil	6

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

FISH TAGINE

served w/ dressed buckwheat + crispy onions + an orange, almond, fennel + saffron sauce

25 /person

min 2 people per sharer / when they're gone, they're gone!

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.