

# DINNER

**VEGGIE, VEGAN  
+ GLUTEN FREE**

## NOSHES

Order w/ your first round of drinks to nibble on while you read the menu

**Squash kromeski [V]** 5  
Deep-fried smoked cheddar + squash in pretzel crumb w/ harissa yoghurt

**Harissa nuts [Ve + GF]** 4  
Mixed nuts [incl. peanuts], pumpkin seed + harissa spice

**Crispy halloumi [V]** 6  
Hot golden cubes w/ harissa, almond, thyme honey + rose

## BREADS

ORDER ALL THE BREADS\* + MEZZE FOR **30**

To order alongside our mezze plates

**Fluffy pita [Ve]** 4  
Three mini pita: Warm + lightly charred w/ za'atar + olive oil

**Pretzel challah [Ve]** 3  
A cross between a salty, chewy pretzel + sweet, fluffy challah

**Flatbread [V]** 4.5  
Flaky, buttery + light, drizzled in thyme honey

**Flatbread [Ve + GF]** 4.5  
A nutty chickpea-flour bread, finished w/ agave

**Everything bagel chips [V]** 3  
Montreal-style, rolled, boiled + baked fresh in-house daily

## MEZZE

To accompany your breads

**Labneh [V + GF]** 5  
A staple in the Middle East: Greek yoghurt salted + strained overnight: Thick, light + fluffy, topped w/ beetroot + hazelnut

**Squash hummus [Ve + GF]** 5  
Roasted squash w/ cayenne + coriander, topped w/ toasted pumpkin seed + chilli relish

**Green whipped feta [V]** 5  
A firm house favourite: Full of fresh green herbs + finished w/ crispy sourdough crumb + chive

**Aubergine + pistachio [Ve + GF]** 4.5  
Aubergine, harissa + allspice relish w/ tahini dressing, green pistachio + baby mint

**Dak Dak salad [Ve + GF]** 5  
Chopped Tel Aviv salad w/ cucumber, tomato, mint + parsley, toasted pine nuts, red onion, pomegranate + sumac

**Chilli plate [Ve + GF]** 5  
If you like it hot: Blistered chillies, Turkish chilli flakes, red harissa + our house-made hot + herby zhoug

**BEETROOT REUBEN [Ve]** 10

• Roasted beetroot w/ Tabasco-spiked cashew Russian dressing, garlic + dill kraut, dairy-free coconut cheese sauce + crispy onions on our soft + chewy house pretzel challah

• ADD ZOO FRIES FOR **3.5**

## MAIN PLATES

Served w/ pickles, slaw + condiments + either

Fluffy pita [Ve] OR  
Our house gluten-free flatbread [Ve + GF]

**AUBERGINE SHAWARMA [V]** 12.5

Burnt aubergine, slow-roasted in the clay oven + served w/ green whipped feta + a toasted pumpkin seed, preserved lemon + chilli relish + sweet confit tomatoes flavoured w/ garlic + thyme

**CLAY OVEN CAULIFLOWER [V] [ask for Ve]** 12

A classic on the Tel Aviv street food scene: Spiced + roasted cauliflower wedge w/ turmeric-laced tahini dressing, sweet date molasses, crispy chickpeas peas + fresh mint

## SHAKSHUKA

Order as a centrepiece for the table to create a proper Middle Eastern-inspired family-style feast, to share alongside breads, mezze + main plates.

[V] Our famous signature dish: 4 free-range eggs, tomatoes + peppers w/ warm spices, preserved lemon yoghurt, crispy halloumi + Brickhouse sourdough

19

## SIDES

**Zoo fries [Ve + GF]** 4  
Coriander + cumin-spiced home fries w/ zhoug, amba + tahini

**Tahini mac + cheese [V]** 5  
Macaroni cheese w/ raw tahini, chives + crispy fried onions

**Garlic sprout tops [V]** 4  
Fried w/ garlic butter, finished w/ lemon zest

**Grilled cornbread [V]** 5  
Made in-house + served hot w/ honey butter + zhoug

## DESSERTS

**NEW YORK CHEESECAKE**  
Grape syrup + walnut streusel **5.5** [V]

**CHOCOLATE TAHINI PUDDING**  
Salted tahini caramel centre **6** [V]

**CHOCOLATE BARK**  
Sesame swirl, pine nut + candied orange **4** [V + GF]

**BAKLAVA**  
Orange + honey (2 pieces) **5.5** [V]

**KADAIFI**  
Poached pear + halva **6.5** [V]

**ICE CREAM**  
By Hackney Gelato: Ask your server about flavours **3.5 - 5.5** [GF + Ve options]

If you have any food allergies or dietary requirements, please let your server know. Please note that we cannot guarantee any of our dishes are sesame free. Prices include VAT. An optional 12.5% service charge will be added to your bill, w/ gratuities shared among the front of house + kitchen teams in this restaurant.

# THE GOOD EGG

## ETHICAL <sup>AND</sup> SUSTAINABLE

Ever since our street food days, we've been all about making our Middle Eastern-inspired food fresh daily w/ the highest quality, most ethically + sustainably sourced ingredients around, working closely w/ the Sustainable Restaurant Association [SRA] to find suppliers whose ethics + approach to food align w/ our own. Because of our work around the SRA's 3 pillars – *Sourcing, Society + Environment* – our restaurant business has been awarded the highest rating possible by the SRA:

