

Opening Times:

Wed-Fri: 17:00-21:30

Sat: 13:00-21:30

Sun: 12:00-17:30



@sireli\_london

## Sireli // Filly Brook

pita, za'atar, extra virgin olive oil (vg)	2.5
house pickles (vg/gf)	3
harissa triple cooked pink fir potatoes (vg/gf)	6
basturma, house pickles (gf)	6
lamb shoulder croquettes, muhammara, preserved lemon	7.5
purple sprouting broccoli, mint labneh, urfa chilli oil (v/gf)	8
paprika roasted cauliflower hummus with pita (vg)	8
halloumi fries, pomegranate, mint, za'atar yoghurt (v/gf)	8
orzo salad, roasted radish, asparagus, mint, pangratatta (v)	8
fried chicken marinated in spiced yoghurt, amba hot sauce	9
labneh, sicilian olives, butterbeans, capers, almonds, pita (v)	11
beef fatteh, preserved lemon yoghurt, cucumber	11
za'atar leek, sunflower cream, toasted almonds (vg/gf)	14
sea bass with dill bulgar, roasted fennel	14
baklava (v)	4
chantilly cream, roasted rhubarb, shredded filo nest (v)	6.5
chocolate tahini brownie, ice cream (v/gf)	8

**Allergen advice:** Due to the way our food is prepared it is not possible to guarantee the absence of allergens in all our dishes

A discretionary 12.5% service charge will be added to your bill, all of which goes to the Filly Brook and Sireli teams. We accept card payments only.

## ALLERGENS

pita, extra virgin olive oil, za'atar (vg)  
*gluten, sesame*

house pickles (vg/gf)  
*mustard, sulphites*

harissa triple cooked pink fir potatoes (vg/gf)  
*sulphites*

basturma, house pickles (gf)  
*mustard, sulphites*

lamb shoulder croquettes, muhammara, preserved lemon  
*gluten, milk, tree nuts, sulphites, egg*

purple sprouting broccoli, mint labneh, urfa chilli oil  
*milk, sesame*

paprika roasted cauliflower hummus with pita (vg)  
*gluten, sesame*

halloumi fries, pomegranate, mint, za'atar yoghurt (v/gf)  
*milk, sesame*

orzo salad, roasted radish, asparagus, mint, pangratatta (v)  
*gluten, milk, sulphites*

fried chicken marinated in spiced yoghurt, amba hot sauce  
*gluten, milk, sulphites\* (\*in amba hot sauce)*

labneh, sicilian olives, butterbeans, capers, almonds, pita (v)  
*milk, tree nuts, gluten\* (\*gf without pita)*

beef fatteh, preserved lemon yoghurt, cucumber  
*gluten, milk, mustard, sesame*

sea bass with dill bulgar, roasted fennel  
*gluten, fish, sulphites*

za'atar leek, sunflower cream, toasted almonds (vg/gf)  
*tree nuts, sesame, celery*

baklava (v)  
*gluten, eggs, milk, tree nuts, sesame, soya*

chantilly cream, roasted rhubarb, shredded filo nest (v)  
*milk, gluten, soya, sesame*

chocolate tahini brownie, ice cream (v/gf)  
*egg, sesame, milk, soya*

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