



GROUP DINING MENU

All served family style for the table

HUMMUS aleppo chilli oil, crispy chickpeas (V)

LABNEH zhoug, dukka (V)**

EVELYN'S PITTA (V)

TUNA CRUDO leche de tigre, jalapeño, herb oil, pickled shallot, sesame

FRIED CHICKEN smoked chilli mayo, lime (gf)

OYSTER MUSHROOMS tamari, coriander seed, pickled mooli (V) (gf)

ROASTED CAULIFLOWER labneh, peanut tahini, salsa macha (V) (gf, nuts)

HISPI miso butter (V) (gf)

SUMAC CHICKEN zhoug emulsion (gf)

SEA BREAM miso cured, torched

EVELYN'S LAMB CHOPS za'atar (nuts)

(supplement for the table 6pcs +£20 / 9pcs +£30 / 12pcs +£40)

DESSERT

CHOCOLATE CREMEUX EV00, sea salt (V) (gf)

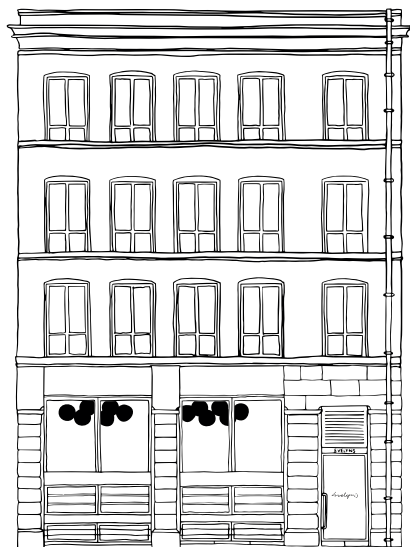
£37pp / £40pp with dessert

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.

(V) vegetarian (V) vegan ** can be made vegan

(gf) indicates non gluten containing ingredients

SAMPLE MENU



44 TIB STREET

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@evelynsandco

www.evelyns.co