

CORN RIBS,
sesame salt, numbing oil
7.5

CRISPY PIATTONI BEAN FILO CIGARS,
pecorino cheese, Aleppo chilli
8

STARTERS / SMALL PLATES

VEGETABLES

BURRATA, courgettes, basil, lime **14.5**

TEMPURA STEMS & HERBS, watermelon & lime leaf vinegar (V) **9.5**

GRILLED CUCUMBER, peanut sambal (VG) **9.5**

HOT TOMATOES, cold yoghurt, urfa chilli, oregano (VG option) **12.5**

CELERIAC SHAWARMA, bkeila, fermented tomato (VG option) **16.5**

FISH

GRILLED MACKEREL, pistachio & orange chermoula, green bean salad **14.5**

OCTOPUS, caraway & tomato sauce, crispy chickpeas, preserved lemon, malawach bread **19.5**

MEAT

BEEF CARPACCIO (grass fed) blackberries, beetroot & Crowdie cheese **14.5**

BEEF MERGUEZ SAUSAGE, aubergine ezme sauce **12.5**

MAIN PLATES

JERUSALEM MIXED GRILL (veg/meat) baharat onions, pickles, pita, tahini (VG option) **(21/23)**

LAMB RUMP, tamarind & parsley sauce **28**

WHOLE GRILLED LEMON SOLE, spiced butter, tabbouleh **29**

PEPPER & TOMATO STUFFED AUBERGINE, herb marinated feta (VG option) **19.5**

MUSHROOM & FREEKEH PIE (VG) **20**

SIDES

NAMA YASAI NEW POTATO, lovage & preserved lemon butter (V) **7.5**

BROAD BEAN, courgette, nigella seeds (V) **6.5**

EINKORN PITA, tahini (VG) **4.5**

MALAWACH BREAD, grated tomato (V) **4.5**

Please do let your waiter know if you have any food allergies A discretionary 12.5% service charge is added to all bills - this is shared by everyone here at **ROVI** who contributed to your visit.

Single use menu, printed on recyclable recycled paper