

NIBBLES

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GRILLED ANGLUM CHEESE
black lime honey, chilli shatta,
zahter **10.5**

BEEF KOFTA,
tomato amba, garlic labneh
9.5

CAULIFLOWER MASALA VADA
chilli peach hot sauce
9.5

SMALL PLATES

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VEGETABLE

BURRATA, raw peas, green beans, smoked bay cured egg yolk, basil **15.5**

OAK LEAF LETTUCE, radish, courgette fattoush, sumac (V) **12**

CHARRED HISPI CABBAGE, almond xo sauce (Vg) **13**

GRILLED LEEKS, walnut and date praline, pickled walnuts, sage butter (V) **14**

CELERIAC SHAWARMA, bkeila, fermented tomato (V) **17**

FISH

TROUT CRUDO, yuzu, summer radish **10**

STEAMED BLUESHELL MUSSELS, rice shio, shiitake, lovage **16**

GRILLED OCTOPUS, broad bean and golden raisin salsa, turmeric oil, scotch bonnet vinegar **23**

MEAT

BEEF CARPACCIO 'grass fed', globe artichoke, truffle ricotta cheese, za'atar **15.5**

LAMB RIBS, black garlic & cumin marinade, pickled chilli **17**

MAIN PLATES

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CHEWY GRILLED CARROTS, hawaj spiced greens & lentils, honey pickled kumquats, crispy garlic & oil (V) **22.5**

JERUSALEM MIXED GRILL (mushroom (Vg) or chicken) Baharat onions, pickles, pita, tahini (Vg) **23/25**

GRILLED JOHN DORY, sauce vierge, khmeli suneli, carli peppers & capers **38.5**

SADDLEBACK PORK CHOP, kohlrabi and apple kimchi, smoked bacon sauce **26**

RUMP STEAK (55 day aged), swiss chard, mushroom ketchup **32**

SIDES

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BRAISED CHARD, green olives, oregano (Vg) **7.5**

CRISPY PINK FIR POTATOES, toum sauce, ancho oil (Vg) **7.5**

DUSTY KNUCKLE SOURDOUGH, extra virgin olive oil (Vg) **6**

"WILDFARMED" PITA, tahini (Vg) **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.