

MEDITERRANEAN GRILL

BY ASSEMBLY

The menu is designed for sharing. To enjoy the full range of flavour profiles, we recommend two or three dishes per person. Select some mezze dishes, choose from the grill, and pair them with a side.

MEZZE, SOUP & SALAD

Lentil Soup (V) Organic Lentils, Harissa Oil, Parsley, Lemon (C) 188 kcal	9.5
Charred Aubergine & Pine Nuts (V) Herb Chutney, Soft Herbs, Cherry Tomato (N, Su) 225 kcal	19
Hummus with Prawn & Crab Sauce Whipped Tahini, Sumac (Se, Cr, M) 674 kcal	15
Labneh with Grilled Cucumber & Harissa Olives (V) Olive Chutney, Nigella Seed (M) 260 kcal	15
Seasonal Grilled Mushroom & Cured Hen Yolk (V) Tarragon Butter, Pickled Red Onion (E, M, Mu, Su, S) 485 kcal	19
Roasted Beetroot Salad with Walnut Salsa (V) Red, Golden & Candy Beetroot, Pevensey Blue Cheese, Herbs (N, M, Mu) 651 kcal	14
Spiced Little Gem & Cucumber Salad with Burnt Aubergine Pureé (V) Harissa, Herbs, Lemon Dressing (M, Su, Se) 226 kcal	13
Heirloom Tomato Salad with Tuna & Anchovy Dressing Capers, Gherkins, Herbs, Green Oil (E, F, M, Mu, Su) 356 kcal	13

SIDES & ADDITIONS

Chips Spiced Powder, Tahini Ketchup (S, M, C, Su, Mu) 358 kcal	8.5
Truffle Chips Shaved Black Truffle, Tahini Ketchup (S, M, C, Su, Mu) 529 kcal	13.5
Pita per piece Spiced Butter (M, G) 429 kcal	4.5
Rice Steamed Arborio, Vermicelli (M, C, G) 320 kcal	8.5
Tenderstem Broccoli Steamed, Lemon Zest 34 kcal	8.5
Exmoor Oscietra Caviar (F) 10g 26.4 kcal	30

DIPS

Whipped Spiced Butter (M, Su) 338 kcal	2.75
Tahini Ketchup (M, Se, Su) 125 kcal	2.75
Tahini Sauce (M, Se, Su) 114 kcal	2.75
Harissa Sauce (Su) 111 kcal	2.75

FOR CHILDREN

Available for 12 years old and under

Grilled Fish & Chips (C, M, F) 403 kcal	12
Grilled Chicken & Chips (C, Mu, Su) 626 kcal	12

FROM THE GRILL

MEAT & POULTRY

Slow Grilled Chicken Thigh Toum, Tomato Chutney, Mushroom Powder (Mu, E, Su) 1056 kcal	28
Rib-eye Steak on the Bone 300g Spiced Herb Butter (M, Se) 1317 kcal	52
Lamb Fillet Skewer 220g Chermoula, Biwaz (M, Su) 508 kcal	55
Grilled Chicken Skewers Cider Vinegar, Herb Chutney, Lemon (M, Se, Su) 447 kcal	32
Beef Kofte Spiced Patty, Tahini Sauce, Parsley Sumac (E, G, M, S, Se, Su) 1028 kcal	32
Sirloin Steak 250g Spiced Herb Butter (M, Su, Se) 1064 kcal	55
Duck Rice Confit Leg, Date Soujouk Sofrito, Dibs Rumman, Bomba Rice (G, M, Su) 1327 kcal	32
Grilled Lamb Chops 3 pieces Chermoula, Tomato Chutney (M, Su, Se) 659 kcal	45

FROM THE SEA & VEGETABLES

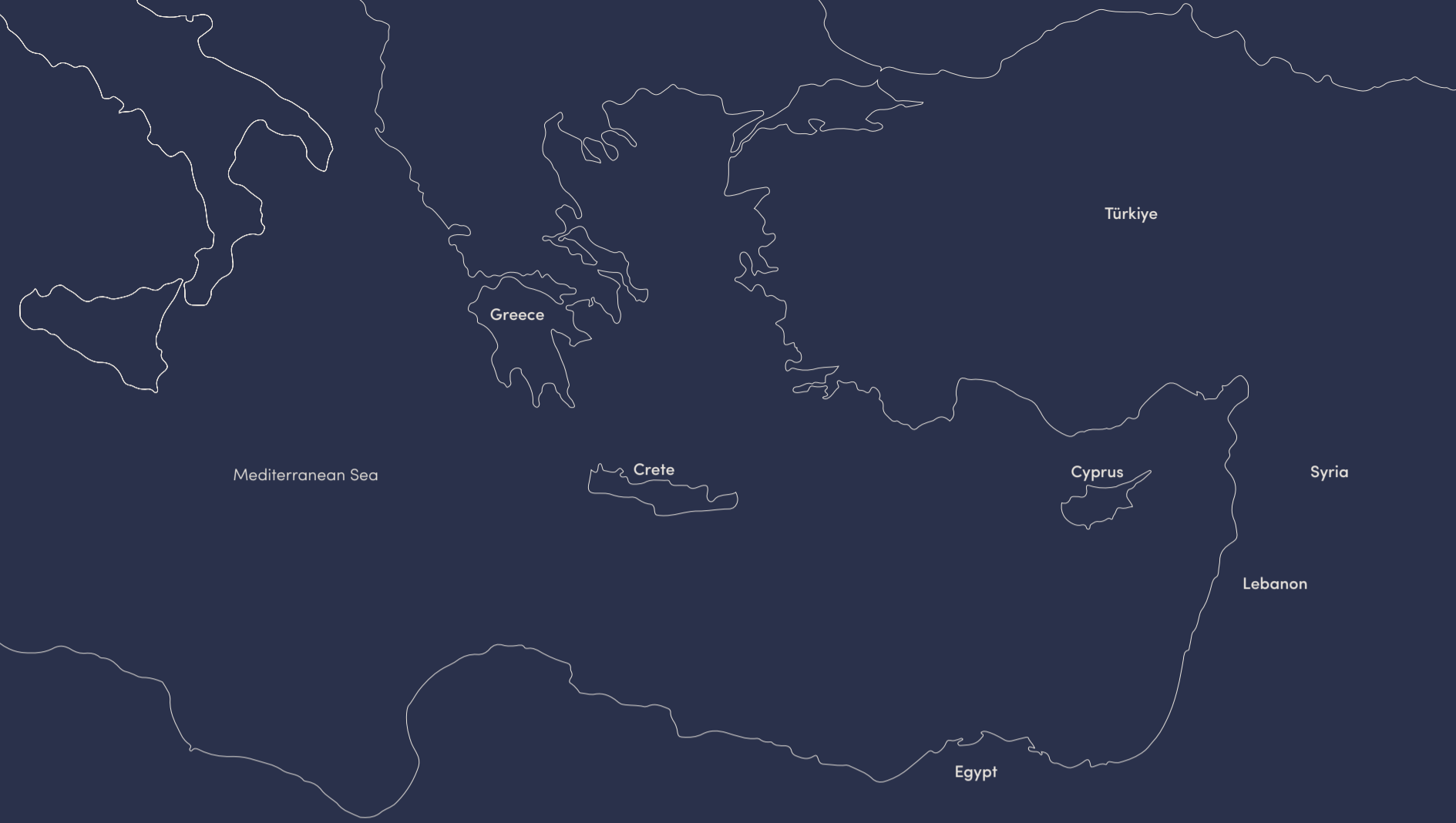
Scallop + Roe 3 pieces Miso Butter, Shoyu, Sesame, Spring Onion (Mo, M, S, Se, Su) 572 kcal	44
Grilled Seabass Fillet 150g Coriander & Fennel Chutney, Cumin, Lemon (F, M, Su) 425 kcal	28
Grilled Lobster Skewer 120g Tomato Kasundi (Cr, Mu, F, Su) 863 kcal	75
Monkfish Skewer 170g Kalamata Olive & Anchovy Sauce, Mushroom Powder (M, F) 445 kcal	51
Stuffed Bell Pepper Yemista (V) Herb Rice, Courgette & Aubergine Caponata, Feta (G, M, S, Se, Su) 720 kcal	26

DESSERTS

Basbousa Semolina Cake, Custard, Cream, Candied Walnuts (G, M, N, E, S) 1038 kcal	9.5
Chocolate Truffle Tart Chocolate Tart, Sesame Halva, Creme Fraiche, Pistachio (E, G, M, N, Se, S) 1134 kcal	9.5

If you have any food allergies, special dietary requirements or additional requests, please speak to a member of our team before placing your order. Harrods cannot guarantee that any of our products are free from allergens, as a wide variety of ingredients are handled in the same space in our kitchens. While Harrods does its utmost to ensure that all intrinsic foreign bodies – eg, bones, shell, fruit stones etc – are removed from our products, small pieces may remain.

VAT is charged at applicable rate. A discretionary 12.5% service charge is added to your final bill. A £1 discretionary cover charge will be applied per person 12 years and over.
(C) Celery, (Cr) Crustaceans, (E) Egg, (F) Fish, (G) Cereal containing Gluten, (L) Lupin, (M) Milk, (Mo) Mollusc, (Mu) Mustard, (N) Nuts, (P) Peanuts, (Se) Sesame, (S) Soya, (Su) Sulphur Dioxide, (V) Vegetarian



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BY ASSEMBLY

Dishes influenced with ingredients from Eastern Mediterranean,
inspired by Levantine and Arabic cuisine


Curated by award-winning Chef Athanasios,
inspired by his travels across the globe.

Take a Seat, Share and Enjoy.



TAKE A LOOK AT THE DISHES



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