

## Ríp & Díp Platter

*A selection of 3 dips, olives  
& toasted fluffy pitas 19.8*

## Ríp & Díp

*Píta tears – Díps disappear as  
Flavours dance and fill the air*

Toasted fluffy pita & za'atar (VG) 3.0

**Marinated olives with preserved lemon,  
chilli & rosemary (VG, GF) 4.0**

Houmous, zhoug, crispy chickpeas, tahini  
& extra virgin olive oil (DF, GF, V) 6.9

Fennel tzatziki & Aleppo chilli (V, GF) 6.9

Smoked aubergine baba ghanoush  
& harissa oil (VG, GF) 6.9

Cod's roe taramasalata  
with sumac onions 7.5

## Pre-Show Menu

*Mon-Fri: 12.00-18.00*

Rip & Dip platter to share + one veg mezza  
& one meat mezza of your choice  
**25pp**  
(min 2 person)

## Mezze

*Dishes for sharing. "Joy is found in every plate,  
when mezze fills the table wide."*

**Greek salad – tomatoes, cucumbers, onions, olives,  
green peppers, olive oil rusk & whipped feta (VG\*) 9.9**

Roasted beetroot, galomizithra, pistachio dukkah, dill,  
herb oil & Urfa chilli (V, GF, N\*) 10.2

Pan-fried halloumi, watermelon & mint reduction,  
toasted seeds (V, GF) 10.7

Charred hispi cabbage, spring onion aioli & chilli  
crunch (VG, GF) 11.2

Crispy aubergine skewer, shatta herb sauce,  
labneh & grape molasses (V, VG\*, GF) 12.8

Potato chips, feta & oregano (V, GF, VG\*) 6.2

**Crispy calamari, zhoug aioli,  
burnt lime & Aleppo chilli (GF) 17.5**

Prawn bisque striftoudi pasta,  
lemon, chives & Urfa chilli 18.8

**Pan seared bream, almond &  
dill gremolata (DF, GF, N\*) 18.3**

Grilled kofta, aubergine begendi,  
Aleppo butter & spring onion (GF) 16.4

Smoked Greek pork & feta sausage, fermented fennel,  
labneh & dill (GF) 16.8

**Roasted chicken, sun-dried tomato harissa,  
fresh herb salad, labneh & nigella seeds (GF) 17.1**

## Marcus' Choice

*Let us take control of ordering  
and curate something special just for you.*  
**42pp**



## Desserts

Baklava sandwich, pistachio  
ice cream & honey cream (V, N) 9.5

**Kataifi cheesecake, Corinthian raisins, cherry compote  
& carob rusk (V) 8.5**

Peach & olive oil cake, rose petal syrup, sugared almonds,  
coconut ice cream (VG, GF, N) 8.0

Chocolate cremeux, sesame tuile, chocolate  
crumb, candied preserved lemon (V, GF, N) 7.7

Ice Cream  
Pistachio (V, GF, N) / Coconut (VG, GF) /  
Olive Oil & Sea Salt (V, GF)  
3.5 per scoop



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including  
allergies

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Meet our friends  
St Ewe Eggs, Farmford & Co,  
Maltby & Greek, The Estate Dairy,  
and Odyssea

Allergens  
(V) Vegetarian (VG) Vegan  
(DF) Dairy-Free (GF) Gluten-Free  
(N) Contains Nuts (\*) Can be substituted

Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. A discretionary optional service charge of 13.5% will be added to your bill. All the money is shared between the team that looked after you today. If for any reason you felt the service you received was not up to scratch, please let us know and we'll remove it for you.