hvelyn's

PROVENCE ROSÉ 7.5 maison boutinot cuvee edalise

2022 cotes de provence, france (125ml)

All served with warm house pitta

HUMMUS aleppo chilli oil **♥** 7.1

LABNEH zhoug, toasted nuts \heartsuit^{**} (nuts) 6.5

BABA curry leaf oil **▼** 7.5

ORANCIO SPRITZ 11.5

wild strawberry vermouth, savoia orancio, pet nat bianco, schweppes soda

TUNA CRUDO leche de tigre, jalapeño, green oil, pickled shallot, sesame (gf) 12.5

OYSTER MUSHROOMS teriyaki, sriracha mayo 👽 (gf) 8.9

FRIED CHICKEN smoked chilli mayo, lime (gf) 8.5

SUMAC CHICKEN zhoug emulsion (gf) 10.9

ROASTED CAULIFLOWER labneh, peanut tahini, salsa macha **♥** (gf, nuts) 9.9

FRIED COURGETTE whipped feta, pistachio tapenade, black garlic ♥ (gf, nuts) 8.9

BURNT LEEK muhammara, walnuts, parsley **♥** (gf, nuts) 9.5

HISPI CABBAGE miso butter **♥** (gf) 10.9

SCALLOPS warm tartare, crispy potato (gf) 16.5

GRILLED BREAM harissa, green chilli, lemongrass (gf) 13.7

PICANHA STEAK house kimchi, soy glaze 24

ZA'ATAR LAMB CHOPS yoghurt, chermoula (nuts) 17.5

CAESAR SALAD sourdough, cantabrian anchovy, parmesan 8

HANDCUT FRIES (gf) 4.5

CHOCOLATE CREMEUX brioche crisp, extra virgin olive oil, sea salt \bigcirc 6.5

CREME CARAMEL peanut brittle \heartsuit (nuts) 6.4

** can be made vegan

▼ vegetarian ▼ vegan

(gf) indicates non gluten ingredients

Please make us aware of any allergies or intollerances before ordering

HAPPY HOUR AT EVELYN'S 50% OFF WINE 5-7PM WEEKDAYS



Thursday & Friday 17:00 - Late Saturday 16:00 - Late