



Our dinner menu, cooked over charcoal in the Inka grill places emphasis on sharing, new flavours and celebrating quality seasonal produce.

Group dining reservations are available 5pm daily from £29pp.

For groups of 6+ contact
hello@evelynscafebar.com

All tables are subject to discretionary 10% service charge
Please let us know if you have any allergies or require information on ingredients used in our dishes and drinks.

GROUP DINING at EVELYN'S

£29pp

£34pp w/ dessert

FOR THE TABLE (a selection of all)

NOCELLARA OLIVES 🍃 (gf)

HUMMUS aleppo chilli oil, crispy chickpeas 🍃

LABNEH zhoug, dukka 🍃**

BABA GANOUSH curry leaf oil 🍃

EVELYN'S PITTA 🍃

PLATES (a selection of)

TUNA CRUDO leche de tigre, jalapeno, herb oil, pickled shallot, sesame

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

FRIED CHICKEN smoked chilli mayo, lime (gf)

OYSTER MUSHROOMS teriyaki, sriracha mayo 🍃 (gf)

INKA GRILL (a selection of)

SUMAC CHICKEN malfouf salad, pickled pomegranate (gf)

ROASTED CAULIFLOWER labneh, peanut tahini, salsa macha 🍃 (gf, nuts)

BURNT LEEK muhammara, walnuts, parsley 🍃 (gf, nuts)

GRILLED BREAM harissa, green chilli, lemongrass (gf)

ZA'ATAR LAMB CHOPS mint yoghurt, chermoula (nuts) (£3 supplement)

PICANHA STEAK house kimchi, soy glaze (£8 supplement)

DESSERT (a selection of)

CHOCOLATE CREMEUX brioche crisp, extra virgin olive oil, sea salt 🍃

CREME CARAMEL peanut brittle 🍃 (nuts)

LEMON DELICE lemon curd, vegan meringue, sumac 🍃 (gf)

All tables are subject to discretionary 10% service charge
Please let us know if you have any allergies or require information on
ingredients used in our dishes and drinks.

🍃 vegetarian 🍃 vegan ** can be made vegan
(gf) indicates non gluten containing ingredients