

Opening Times:

Wed-Fri: 17:00-21:30

Sat: 13:00-21:30

Sun: 12:00-17:30



Sireli // Filly Brook

@sireli_london

flatbread, za'atar, extra virgin olive oil (vg)	2.5
harissa triple cooked pink fir potatoes (vg/gf)	5
basturma, house pickles (gf)	6
beetroot borani, toasted walnuts, mint (vg/gf)	6
paprika roasted cauliflower hummus, flatbread (vg)	8
halloumi fries, pomegranate, mint, za'atar yoghurt (v/gf)	8
lamb merguez, za'atar yoghurt, charred sivri	8.5
purple sprouting broccoli, mint labneh, urfa chilli oil (v/gf)	9
fried chicken marinated in spiced yoghurt, amba hot sauce	9
lamb shoulder tacos, marinated feta, shatta (gf)	10
aubergine half, tomatoes, roasted peppers, chickpeas (vg/gf)	12
roasted hispi, maple tahini, fried capers (vg/gf)	14
beef short rib, parnsip puree, pickled carrot (gf)	16
onglet, spring tomatoes, zhug, pangrattato	17
roast sea bass, fennel, dill bulgar	17
house baklava (v)	6
chocolate tahini brownie, ice cream (v/gf)	7

Allergen advice: Due to the way our food is prepared it is not possible to guarantee the absence of allergens in all our dishes

A discretionary 12.5% service charge will be added to your bill, all of which goes to the Filly Brook and Sireli teams. We accept card payments only.

ALLERGENS

flatbread, extra virgin olive oil, za'atar (vg)
gluten, sesame

harissa triple cooked pink fir potatoes (vg/gf)
sulphites

basturma, house pickles (gf)
mustard, sulphites

beetroot borani, toasted walnuts, mint (vg/gf)
sesame, sulphites, tree nuts

paprika roasted cauliflower hummus with pita (vg)
gluten, sesame

halloumi fries, pomegranate, mint, za'atar yoghurt (v/gf)
milk, sesame

lamb merguez, za'atar yoghurt, charred sivri
gluten, milk, sesame

purple sprouting broccoli, mint labneh, urfa chilli oil (v/gf)
milk, sesame

fried chicken marinated in spiced yoghurt, amba hot sauce
gluten, milk, sulphites (*in amba hot sauce)*

lamb shoulder tacos, graceburn, house relish (gf)
milk

aubergine, tomatoes, chickpea curry (vg/gf)
mustard, sesame

roasted hispi, maple tahini, fried capers (vg/gf)
sesame, sulphites

beef short rib, parnsip puree, pickled carrot (gf)
celery, sulphites

onglet, spring tomatoes, zhug, pangrattato
gluten, sulphites

roast sea bass, fennel, dill, bulgar
fish, gluten, sulphites

baklava (v)
gluten, eggs, milk, tree nuts, sesame, soya

chocolate tahini brownie, ice cream (v/gf)
egg, sesame, milk, soya

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