




The
GREEN ROOM





FOOD MENU

Our menu draws inspiration from the tapas culture in Spain with a twist that brings it closer to home. We aim to highlight locally sourced ingredients that are seasonal and fresh. At the heart of our offerings is a celebration of Middle Eastern flavors, reimagined in small, shareable plates that embody both tradition and creativity, all within the comfort of familiarity.


Bar Snacks

-  **Spiced Nuts** 2.5
Green Room Mix
-  **House Butter** 4
Pickled peppercorns, fried capers, sumac, toasted sesaame kaak
- Mixed Torshi** 2.75
Traditional Iranian pickled vegetables, turmeric, vinegar
-  **Smashed Cucumbers** 3.5
Peanuts, chili, sesame seeds
- Spanish Anchovies** 6.75
Piquillo peppers, olive oil, chili flakes

Salads

-   **Fennel** 7.5
Dates, hazelnut, citrus, nabulsi
-   **Beetroot Lentil** 7.5
Caramelized walnuts, feta, mandarin oil

Sandos

-   **Basterma Bikini** 7.5
Manchego basterma toastie, house made seasonal jam
-   **Double Smash Burger** 10
Lettuce, onions, cheese, house sauce

Sharing

TGR Fries

Hand cut, fyxx aioli

2

Fasoolya Tempura

Tahini citrus dip

6

Pan Con Tomate

Tomatoes, garlic, olive oil, toasted baguette

6

Merguez Meatballs

Spiced lamb, chickpea chive aioli, caramelized raisins

11

Cheeses

Brie Brulée

Honeycomb, walnuts, sliced green apples

9.5

Phyllo Wrapped Feta

House made spicy tomato jam

8.5

Manchego Con t

Garlic con t, rosemary sprigs

9.5

Mixed Cheese Plate

Selection of three cheeses, bread, spicy tomato jam

10.5

Desserts

Olive Oil Gelato

Chopped peach and coriander salsa

2.5

Chocolate Mughli Mousse

Flaky sea salt, coconut flakes, crushed pistachios

3.5



DAIRY



GLUTEN



NUTS



EGG



SESAME



COCONUT

*Please let us know of any allergens before you order