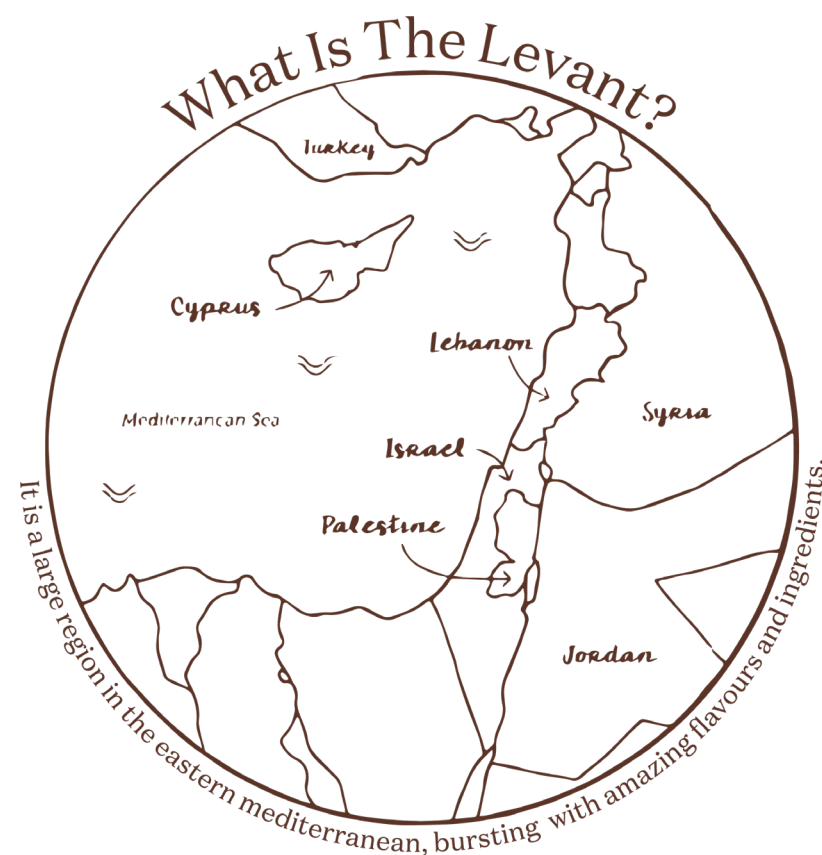


# CERU WAS BORN FROM A LOVE OF FOOD DRINK & SUNSHINE



The Levant has been a source of enjoyment and inspiration for us for many years as we have discovered new places and cultures, whilst forging new friendships and revisiting old ones.

The menu overleaf, is our interpretation of a variety of ingredients or dishes that we have enjoyed during our travels, and does not represent the cuisine of one specific country.

Life in the kitchen at CERU is a kaleidoscope of colors, aromas and tastes, using only the freshest produce sourced from London's market to create our menu of vibrant Eastern Mediterranean dishes.

What goes into our menu? .....nearly 100 ingredients with more than 20 spices, as well as a generous handful of nuts, a splash of olive oil, and most importantly the humble lemon, zested, sliced or juiced, a little yellow nugget of culinary sunshine that is the powerhouse behind our kitchen. But reading about it is one thing...  
...time to experience it for yourself.



TURN OVER TO  
START YOUR JOURNEY



We are here for you

7 days a week

CERU SOUTH KEN  
7-9 Bute Street,  
London, SW7 3EY

CERU QUEENSWAY  
11 Queensway,  
London, W2 4QJ

#### OPENING TIMES

##### Monday to Thursday

Midday to 11pm

##### Friday

Midday to 11pm

##### Saturday

11am to 11pm

##### Sunday

11am to 10pm

#### OPENING TIMES

##### Monday to Friday

5pm to 11pm

##### Saturday

11am to 11pm

##### Sunday

11am to 10pm

# Seasonal Menu

Small dishes to share • We recommend 3 dishes per person

## Start With Dips & Salads

## Salads

All dips are served with a complimentary basket of freshly baked Greek pita bread (S) (G) or seasonal crudites — refills are £2 each	
<b>Houmous</b> (S) ⤵ (VEGAN) (GF) with extra virgin olive oil and green chilli	6
<b>Fadi</b> (D) (S) (GF) Roasted zucchini, garlic, yoghurt and tahini	7
<b>CERU Hamara</b> (N) ⤵ (VEGAN) (GF) Tangy red pepper dip with walnuts and pomegranate molasses	7
<b>Three in One</b> (D) (N) (S) (GF) ⤵ Try a spoonful of all three of our delicious dips	7.5

<b>Orange, Radicchio &amp; Celeriac</b> (N) (SU) (VEGAN) (GF) with shallots, toasted almonds, pomegranate and a citrus dressing	7
<b>Warm Salad of Artichoke, Green Peas &amp; Baby Onions</b> (SU) ⤵ (VEGAN) (GF) with preserved lemon, ginger and turmeric dressing	8
<b>Crisp Apple, Mint &amp; Pomegranate</b> (N) ⤵ (VEGAN) (GF) with toasted pine nuts and green chilli	6
<b>Roasted Beetroot &amp; Fennel</b> (D) (N) (GF) with cardamom labneh and spice roasted almonds	7

## Vegetarian

<b>Sautéed Portobello &amp; Shitake Mushrooms</b> (D) (S) (N) (GF) with aromatic spices, spring onions, pistachios and tahini labneh	8.5
<b>Sticky Roasted Baby Aubergines</b> (S) (SU) (MU) (SO) (VEGAN) (GF) with date syrup and tamari dressing, sesame and coriander	7
<b>Zucchini &amp; Feta Fritters</b> (D) (E) ⤵ (GF) with a mint and dill yoghurt	8

<b>Spiced Warm Cauliflower &amp; Walnut</b> (N) (VEGAN) (GF) with pomegranate, spring onion and mint	9
<b>Cypriot Halloumi &amp; Red Peppers</b> (D) (GF) with a harissa dressing	8.5

## Meats

<b>Spice Fried Chicken Tenderloin</b> (S) (GF) with pickled lemon tahini dressing and sesame	10
<b>Lamb Shoulder</b> (N) (GF) Slow roasted for 5 hours in our secret blend of 12 Shawarma spices, with a pomegranate sauce, fresh mint and pistachio	16
<b>Shish Taouk</b> (D) (GF) Paprika and lemon marinated grilled cubes of chicken breast, with a herb yoghurt	11
<b>Roasted Leg Of Rabbit</b> (GF) Tender leg of French rabbit with spicy cannellini beans and a citrus dressing	16

## Seafood

<b>Spice Battered Squid</b> (D) (M) (GF) with a harissa yoghurt	9.5
<b>Braised Octopus</b> (M) (GF) with celeriac puree and a citrus harissa glaze	17
<b>Fillet of Sea Bream</b> (F) (SU) (GF) with a spiced sundried tomato chutney and fried garlic	10
<b>Karides</b> (C) ⤵ (GF) Sautéed king prawns with spicy tomato, dill and fenugreek sauce	11

## Add Your Sides To Complete Your Dishes

<b>Spiced Polenta &amp; Feta Fries</b> (D) ⤵ (GF) with a mint and dill yoghurt	5
<b>Baharat Roasted Delica Pumpkin</b> (S) (VEGAN) (GF) with pickled lemon tahini dressing and a sesame snap	6
<b>Orez CERU</b> (SU) (VEGAN) (GF) Arabic scented fried rice with crispy onions, sultanas and parsley	5

<b>Pan Fried Tenderstem Broccoli</b> (N) (S) (VEGAN) (GF) with toasted almonds, spring onions and tahini	7
<b>Spice Roasted Potatoes</b> (VEGAN) (GF) with fresh coriander and spring onion	5
<b>Fresh Baked Greek Pita Bread</b> (S) (VEGAN) (G) served warm straight from the oven	2

Brunch (served daily 12-5pm)	
<b>Shakshuka with Halloumi</b> (D) (S) (E) (SU) (G) Baked eggs in tomato sauce with pan-fried halloumi cheese, served with Greek pita bread	12
<b>CERU Kahvalti</b> (D) (S) (E) (SU) (G) Merguez sausages, grilled Halloumi and baked eggs in a spicy tomato sauce with Greek pita bread	14

### A NOTE FROM THE FOUNDERS

We have created a place where dining out feels like eating in; a home away from home, where you'll be surrounded by great food and drink as well as great company. Our aim is to take our guests on an unforgettable flavour journey through a culinary wonderland.

Barry & Patricia

**Allergens:** (C) Crustacean (D) Dairy (E) Eggs (F) Fish (M) Molluscs (MU) Mustard (N) Nuts (S) Sesame (SO) Soya (SU) Sulphites (G) Contains Gluten (GF) Gluten Free ⤵ Contains fresh chilli (VEGAN) Plant Based

An optional service charge of 12.5% will be added to your bill. All service charges are distributed to the staff who served and cooked for you today. All prices include VAT at the current rate.

## WINE LIST

### WHITE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Chardonnay, Psagot Winery, Israel</b> <i>Chardonnay.</i> A delightful well balanced wine aged in mountain caves overlooking Jerusalem. Kosher.	14	34	50
<b>Voskehat, ArmAS, Armenia</b> <i>Voskehat.</i> From the birthplace of wine. Delightful, fruity and mineral.	10	25	37
<b>Viognier Bela Voda, Tikves Winery, Nth Macedonia</b> <i>Viognier.</i> Dry and aromatic - a premium viognier from this excellent winery	10	25	37
<b>Sauvignon Blanc, Château Oumsiyat, Lebanon</b> <i>Sauvignon Blanc.</i> Exclusive to CERU courtesy of Joseph and Cynthia in Beirut	10	25	37
<b>Narince, Diren Wineries, Turkey</b> <i>Narince.</i> Pronounced ‘Na-rin-ja’ — a wonderfully fresh and dry wine from Anatolia.	9	22	33
<b>Assyrtiko, Ktima Kir-Yianni, Greece</b> <i>Assyrtiko.</i> From northern Greece rather than Santorini - dry and refreshing. Vegan.	9	22	33
<b>Merwah, Château Oumsiyat, Lebanon</b> <i>Merwah.</i> One of Lebanon’s indigenous grapes - fresh, citrus and crisp.	9	22	33

### RED

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Carignan, Château Oumsiyat, Lebanon</b> <i>Carignan.</i> Distinctive wine with juicy dark fruits - perfect with our signature Lamb shoulder.	10	25	37
<b>Vranec Special Selection, Tikves Winery, Nth Macedonia</b> <i>Vranec.</i> A medium bodied deep ruby red wine from Macedonia’s oldest winery.	8	20	29
<b>Kalecik Karasi, Kayra Winery, Turkey</b> <i>Kalecik Karasi.</i> Light to medium Pinot Noir style wine from Anatolia.	9	22	33
<b>Argaman, Barkan Winery, Israel</b> <i>Argaman.</i> Juicy soft black fruits characterise this award winning wine from the Judean foothills. Kosher.	8	20	29
<b>Mavrotragano, Sigalas Winery, Santorini</b> <i>Xinomavro, Mavrotragano.</i> A deep ruby red wine produced from handpicked grapes from this beautiful island - probably one of the best wines we have tasted this year. Vegan.		Bottle	85
<b>Cinsault, Château Oumsiyat, Lebanon</b> <i>Cinsault.</i> Our new staff favourite - light to medium bodied - can be served chilled upon request	10	25	37
<b>Leventina, Dalton Winery, Israel</b> <i>Petit Syrah, Grenache, Carignan.</i> A full bodied deep purple, soft and fruity wine made from selected grapes across the many vineyards in the Dalton estate. Kosher & vegan.		Bottle	55

### ROSE

	Glass 175ml	Carafe 500ml	Bottle 750ml
<b>Soupir, Château Oumsiyat, Lebanon</b> <i>Syrah, Grenache, Cinsault.</i> Delicate, elegant and totally moreish.	9	22	33
<b>Alexandria Rose, Tikves Winery, Nth Macedonia</b> <i>Merlot, Cabernet Sauvignon, Pinot Noir.</i> Dry with fresh dark crunchy fruit and a lovely salmon pink hue	8	20	29
<b>Estate Rosé, Dalton Winery, Israel</b> <i>Barbera, Zinfandel, Cabernet Sauvignon.</i> A juicy “off dry” wine from an English winery in Galilee -sounds bizarre, but it is a delicious wine that demands more than one glass!	10	25	37

### CHAMPAGNE & BUBBLY

	Glass 125ml	Bottle 750ml
<b>Gocce Di Favola Prosecco DOC, Italy</b> <i>Glera.</i>	9	30
<b>Champagne Lelarge-Pugeot 1er Cru, France</b> <i>Pinot Meunier, Pinot Noir, Chardonnay.</i>	13	55
<b>Champagne Bernard Remy Brut Rosé, France</b> <i>Pinot Noir, Pinot Meunier, Chardonnay.</i>	Bottle	60

All wines available in 125ml servings — please ask.