



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

See our blackboard for our ever changing chef selections and sharing specials.

Festive 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.

FESTIVE DINING at EVELYN'S

£29pp // £34pp with 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 (choose one per guest)

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 (choose one per guest)

SUMAC CHICKEN malfouf salad, pickled pomegranate (gf)

CHEESEBURGER + FRIES american cheese, burger sauce, onion, pickles

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 (choose one per guest)

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

CREME CARAMEL peanut brittle 🍃 (nuts)

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

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