



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](mailto: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) (v)

**HUMMUS** aleppo chilli oil, crispy chickpeas (v)

**LABNEH** zhoug, dukka (v)\*\*

**BABA GANOUSH** curry leaf oil (v)

**EVELYN'S PITTA** (v)

## PLATES (choose one per guest)

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

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

**FRIED CHICKEN** smoked chilli mayo, lime (gf)

**OYSTER MUSHROOMS** teriyaki, sriracha mayo (v) (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 (v) (gf, nuts)

**BURNT LEEK** muhammara, walnuts, parsley (v) (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)

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## DESSERT (choose one per guest)

**CHOCOLATE CREMEUX** brioche crisp, extra virgin olive oil, sea salt (v)

**CREME CARAMEL** peanut brittle (v) (nuts)

**LEMON DELICE** lemon curd, vegan meringue, sumac (v) (gf)

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