



BREAD AND NIBS

CHOICE OF HOMEMADE BREAD 5	PADRON PEPPERS 5.5	BASHED CUCUMBER 4.5
<i>Homemade challah bread</i>	<i>Lemon salt, smoked paprika</i>	<i>Soy emulsion, hazelnuts</i>
<i>Wholemeal pita, white pita</i>	CHEESE MARSHMALLOW 5.5	ARTICHOKE CRISPS 4.5
<i>Tahini bread</i>	<i>Chili jam, charcoal salt</i>	HOUSE OLIVES 4.5
		<i>Preserved lemon, za'atar</i>

DIPS *Zaatar / tahini and schug / Aubergine cream* 3

VEG

BABA GHANOUSH <i>Fig, candied pecans, mixed herbs</i>	8
TRUFFLE HUMMUS <i>Wild Mushrooms, pine nuts, green chillies</i>	8
BEETROOT LABANEH <i>Pine nuts, rose petals, shug</i>	8
HISPI CABBAGE <i>Roasted aubergine, almonds, brown butter</i>	13
CRISPY POTATOES <i>Ras El Hanut salt</i>	6
SPROUTING BROCCOLINI <i>Smoked harissa, truffle aioli</i>	8
FALAFEL <i>Tahini cream, spicy amba, pea shoots</i>	7

SALADS

BAKED CAULIFLOWER <i>Tomatoes salsa, pickled shug tahini</i>	8
PUY LENTILS <i>Almonds, apricots, herbs, molasses</i>	7.5
<i>Additional Burrata</i>	5
FATTOUSH <i>Seeded cracker, za'atar, labneh</i>	8
ROASTED KOHLRABI <i>Goat cheese pangrattato, grapes</i>	8
CHARRED AUBERGINE <i>Tzatziki, pinenuts, herb salad, tomatoes</i>	9

SANDWICHES

LAMB SHOULDER <i>Cabbage, tahini yoghurt, pickled chili, parsley</i>	15	VEG <i>Falafel, amba, hummus, mixed salad, shug</i>	13
CHICKEN HARISSA <i>Harissa aioli, okra, mix leaf</i>	14	COD FILLET <i>Caramelised onion, tahini, herb salad, molasses</i>	15

FISH

OCTOPUS <i>Kalamata aioli, saffron potatoes, sea asparagus</i>	17
BAKED BREAM <i>Bulgur, herbs and pomegranate, lemon butter</i>	16
GRILLED PRAWNS <i>Pepper tapenade, lemon dressing</i>	14
BRAISED COD <i>Chraime sauce, padron pepper, herbs</i>	19

MEAT

HANDMADE KOFTA <i>Smoked yoghurt, green harissa</i>	12
JERUSALEM CHICKEN <i>Grilled okra, chilli, lime, chive salsa</i>	14
LAMB SHOULDER <i>Tabbouled bulgur, crispy kale</i>	17
OX CHEEK <i>Broccolini, herb oi, artichokes crisps</i>	18

HAYA