



BREAD AND NIBS

CHOICE OF HOMEMADE BREAD 5.5	PADRON PEPPERS 7	ARTICHOKE CRISPS 5
<i>Homemade challah bread</i>	<i>Lemon salt, smoked paprika</i>	
<i>Wholemeal pita, white pita</i>	CHEESE MARSHMALLOW 6.5	HOUSE OLIVES 5
<i>Tahini bread</i>	<i>Chili jam, charcoal salt</i>	<i>Preserved lemon, za'atar</i>

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

VEG

BABA GHANOUSH <i>Fig, candied pecans, mixed herbs</i>	9
TRADITIONAL HUMMUS <i>Chickpeas and masbaha wild mushroom and truffle oil</i>	9
GOAT YOGHURT LABANEH <i>Tomato salsa, confit garlic</i>	9
HISPI CABBAGE <i>Roasted aubergine, almonds, brown butter</i>	14
CRISPY POTATOES <i>Ras El Hanut salt</i>	6.5
BROCCOLINI WITH CHAZERT	9
FALAFEL <i>Tahini cream, spicy amba, pea shoots</i>	8

SALADS

BAKED CAULIFLOWER <i>Tomatoes salsa, pickled shug tahini</i>	10
SWEET POTATO WITH LENTILS <i>Feta topped with almond crust</i>	9.5
FATTOUSH <i>Seeded cracker, za'atar, labneh</i>	9.5
CHARRED AUBERGINE <i>Tzatziki, pinenuts, herb salad, tomatoes</i>	11

SANDWICHES

LAMB SHOULDER <i>Cabbage, tahini yoghurt, pickled chili, parsley</i>	16.5	VEG <i>Falafel, amba, hummus, mixed salad, shug</i>	14
CHICKEN HARISSA <i>Harissa aioli, okra, mix leaf</i>	15.5		

FISH

OCTOPUS <i>Kalamata aioli, saffron potatoes, sea asparagus</i>	21
BAKED BREAM <i>Bulgur, herbs and pomegranate, lemon butter</i>	20
GRILLED PRAWNS <i>Pepper tapenade, lemon dressing</i>	16

MEAT

HOMEMADE KEBAB <i>Tahini, sumac, onion on bed of pita</i>	16
JERUSALEM CHICKEN <i>Grilled okra, chilli, lime, chive salsa</i>	15.5
LAMB SHOULDER <i>Tabbouled bulgur, crispy kale</i>	18

Please inform your waiter of any allergies and dietary requirements.
A discretionary 13.5% service charge will be added to your bill.

HAYA