



BREAD AND NIBS

CHOICE OF HOMEMADE BREAD	5,5
Homemade challah bread Wholemeal pita , white pita Tahini bread	
PADRON PEPPERS - Lemon salt , smoked paprika	7
CHEESE MARSHMALLOW - Chili jam , charcoal salt	6,5
ARTICHOKE CRISPS	5
HOUSE OLIVES - Preserved lemons , za'atar	5
DIPS - Za'atar Tahini and schug Aubergine cream	3

SMALL PLATES

BABA GHANOUSH - Fig, candied pecans , mixed herbs	9
TRADITIONAL HUMMUS - Chickpeas and masbaha	9
wild mushroom and truffle oil slow cooked lamb	10 12
GOAT YOGHURT LABANEH - Tomato salsa , confit garlic	9
FALAFEL - Tahini cream , spicy amba , pea shoots	9

VEG

HISPI CABBAGE - Roasted aubergine , almonds , brown butter	14
CRISPY POTATOES - Ras El Hanut salt	6,5
BROCCOLINI - Chazert	9
BAKED CAULIFLOWER - Tomatoes salsa , pickled schug , tahini	11
SWEET POTATO WITH LENTILS - Feta topped with almond crust	10
SEASONAL MARKET SALAD - Crudités , pickled onion , green tahini	10
CHARRED AUBERGINE - Tzatziki , pine nuts , herb salad , tomato	12

FISH

OCTOPUS - Kalamata aioli , saffron potatoes , sea asparagus	22
BAKED BREAM - Bulgur , herbs and pomegranate , lemon butter	22
GRILLED PRAWNS - Pepper tapenade , lemon dressing	19

MEAT

HOMEMADE KEBAB - Tahini , sumac , onion on bed of pita	17
JERUSALEM CHICKEN - Grilled okra , chili , lime , chive salsa	16
LAMB SHOULDER - Tabbouled bulgur , crispy kale	20