

HAYA

bread, dips, bits

Choice of homemade bread served with velvet tomato and tahini dips 5.5

Jerusalem Bagel
Tahini Bread
Challah Bread

Hummus 6.5
Wild mushroom, truffle oil

Baba Ghanoush 9.5
Fig, candied pecans, mixed herbs

Falafel Churros 6.5
Date ketchup

Haya Fried Chicken 9.5
Harissa honey, labneh ranch, pickled chillies

field

Fattoush Salad 12
Mixed greens, tomatoes, labaneh, pita croutons

Smoked Beetroots 12
Burnt goat's cheese, horseradish, pomegranate, lentil crisp

Grilled Aubergine Raheb 13
Tomatoes, caper, chilli vinaigrette, sumac

BBQ Carrots 11
Chickpea puree, grilled apricot & pistachio, orange

Hispi Cabbage 10.5
Roasted aubergine, almonds, brown butter

Crispy Potatoes 6.5
Ras El Hanut salt

land

Kibbe Nayeh 22
Beef tartare, preserved lemon, baharat, quinoa

Chicken Shawarma 18
Pickled fennel, tahini, harissa

Aged Beef Ribeye 29
Ras-el hanout, date jus, confit garlic

Slow Cooked Lamb Shoulder (Serves 4-6) 85
Pomegranate jus. Served with pita breads, onion, fennel salad, garlic infused sauce

sea

Samke Hara 34
Grilled sea bream, spicy muhammara, brown butter cashews

Seafood Chraimeh 24
Cod, clams, octopus, parsley

Octopus x Hummus 18
Aubergine tahini, Levantine chimichurri, crispy chickpeas

Grilled Prawns 14
Pepper tapenade, lemon dressing

sweets

Baklava Croissant 7.5
Pistachio frangipane, rose, cardamon

Tel Aviv Mess 8.5
Cardamom chocolate ganache, tangerine, hazelnut crumbs, hazelnut coriander crisp

Chocolate Cookies 6.5
Rose petal ice cream, honey, dry raspberries