

HAYA

bread, dips, bits

Choice of homemade bread served with velvet tomato and tahini dips 6

Jerusalem Bagel
Tahini Bread
Challah Bread

Hummus 7.5
chickpeas, masbaha

Baba Ghanoush 7.5
Fig, candied pecans, mixed herbs

Falafel Churros 7.5
Date ketchup

Haya Fried Chicken 9
Harissa honey, labneh ranch, pickled chillies

Halloumi Sticks 7
Orange syrup, za'atar, sumac

field

Fattoush Salad 12.5
Mixed greens, tomatoes, labaneh, pita croutons

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

Grilled Aubergine Raheb 12.5
Tomatoes, caper, chilli vinaigrette, sumac

BBQ Carrots 12.5
Chickpea puree, grilled apricot & pistachio, orange

Hispi Cabbage 12.5
Roasted aubergine, almonds, brown butter

Crispy Potatoes 6.5
Ras El Hanut salt

land

Kibbe Nayeh 24
Beef tartare, preserved lemon, baharat, quinoa

Chicken Shawarma 18
Pickled fennel, tahini, harissa

Aged Beef Ribeye 35
Ras-el hanout, date jus, confit garlic

Slow Cooked Lamb Shoulder (Serves 4-6) 65
Pomegranate jus. Served with pita breads, onion, fennel salad, garlic infused sauce

sea

Samke Hara 35
Grilled whole sea bream, spicy muhammara, brown butter cashews

Seafood Chraimeh 24
Cod, clams, octopus, parsley

Octopus x Hummus 21
Aubergine tahini, Levantine chimichurri, crispy chickpeas

Grilled Prawns 18
Pepper tapenade, lemon dressing

sweets

Baklava Croissant 7.5
Pistachio frangipane, rose, cardamon

Tel Aviv Mess 7.5
Cardamom chocolate ganache, tangerine, hazelnut crumbs, hazelnut coriander crisp

Chocolate Cookies 7.5
Rose petal ice cream, honey, dry raspberries