

Menu

Middle Eastern Pickles & Olives | 9.5 (V)

Hummos - Chick pea, tahini, lemon | 13.5 (V)
Lamb, pine nuts, onion | 19.5

Baba Ghanouj – Eggplant, tahini, lemon | 14.5 (V)

Grilled Haloumi (4) – Za'atar, honey | 14.5

Tabouli – Parsley, tomato, shallots | 14.5 (V)

Fattoush – Lettuce, tomato, cucumber, radish, parsley, shallots, purslane, sumac, crispy bread | 14.5 (V)

Cauliflower – Lemon tahini tarator, toasted chickpeas | 14.5 (V)

Brussels Sprouts - Pomegranate molasses, toasted walnuts, crumbled shanklish - Vegan option | 14.5

Grilled Eggplant - Eggplant, lemon vinaigrette, shanklish, Mixed herbs, red onion (vegan option) | 18.5

Vine Leaves (6) – Grape leaves with rice, vegetables, laban | 12.5 (V)

Coriander Potatoes – Potatoes, lemon, coriander, garlic | 12.5 (V)

Falafel (4) – Chick pea, fowl bean, tahini tarator, pickles | 14.5 (V)

Lamb Kibbeh (3) – Minced lamb and wheat balls, onion, pine nuts, minted laban | 14.5 (V)

Sambousek Cheese (3) – Fetta cheese, vegetables | 14.5 (V)

Sambousek (3) – Lamb mince, onion, pine nuts puffs | 14.5 (V)

Mjudrah – Lentils, rice, fattoush | 14.5 (V)

Sumka Hurra – Barramundi filet, spicy tahini, coriander, roasted pine nuts, walnuts | 29.5

Salmon Ou khudra – Salmon filet, almonds, pine nuts, coriander, chilli, tomato | 31.5

Kafta Shish Skewers (2) – Lamb, parsley, onion, tomato | 21.5

Lamb Shish Skewers (2) - Capsicum, onion, chili | 24.5

Chicken Shish Taouk Skewers (2) – Onion, toum | 22.5

Za'atar Ribeye filet 350g – Za'atar, chickpea puree, honey toasted sesame | 38.5

Middle Eastern Sweet board | 12 (V)

ENTIRE MENU GLUTEN FREE UNLESS STATED (V) VEGAN + GLUTEN FREE (V)