

STARTERS

- TUNA SPRING ROLL with soy & mango chutney 90
- INTIAS CARPACCIO with olive oil, lime, red chilli & mint 110
- BEETROOT HUMMUS with mushroom and pine nuts 65
- CHICKEN & EGG PASTILLA with almonds and cinnamon 70

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- SPLIT LENTIL & CHARD SOUP with radishes and spring onion V 50
- BUTTERNUT SQUASH & SAFFRON SOUP with caramelized pistachio and herb salsa V 55
- HARIRA SOUP with beef, cumin and coriander 55

TO SHARE

- MIXED MEZZE
Hummus, aubergine Mutabal, Fattoush, harissa carrot salad, tahini with parsley and tomato, red onion and pomegranate salad 90

- HOT MEZZE
Meat or vegetarian Kubbeh, spinach and sumac Fatayer, veal or spinach Sfiha with tahini and za’atar, Nabulsi cheese Sambousek 100

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- GRAPEFRUIT & ORANGE SALAD
with gem lettuce, coriander, pickled shallot and toasted coconut V 65

- CAESAR SALAD
Romaine lettuce, anchovy mayo dressing, croutons & parmesan (add bacon +25, grilled chicken +20, smoked salmon +30 or prawns +35) 60

- SPICY BEETROOT & LEEK SALAD
with walnut, rocket and pomegranate 60

MAINS

- SALMON SKEWERS
with cucumber and mixed herb salad 150

- BAKED PRAWNS & SCALLOP
with Nabulsi cheese, tomato and spring onion 120

- SEA BASS & GREEN OLIVE TAGINE
With pepper, lemon, cumin and coriander 125

- TOASTED ORZO PILAF
with prawns, marinated feta and basil 105

- CATCH OF THE DAYQ
grilled whole or filleted fish (please ask your waiter)

- POMEGRANATE COOKED AUBERGINE (RUMMANIYYA)
with crispy onion 90

- CELERIAC SKEWERS
with avocado, roasted red onion salad V 85

- BEEF ENTRECÔTE
with sautéed vegetables and rosemary potatoes 220

- BEEF BURGER 200g
with all the trimmings, (add cheese or bacon +10) 90

- CREAMY HUMMUS
topped with chopped lamb, caramelized onion, sumac and hazelnut 95

- WIENER SCHNITZEL
with creamy potato and herb salad 145

- SEARED BEEF FILLET 200G
with sautéed vegetables, mashed potato and mushroom sauce 180

- CHICKEN MUSAKHAN
with sumac, onion, tahini and taboon bread 130

- SEARED DUCK BREAST
with soft polenta, brussels sprouts and dried fig balsamic sauce 150

- GRILLED LAMB CHOPS
With tomato maftoul, mint labneh and honey coriander sauce 180

- BAKED LAMB KOFTA
with potatoes and tahini 125

- RICOTTA MEATBALL SPAGHETTI
with tomato and fresh oregano 105

- SEASONAL STUFFED VEGETABLES
in a spiced rice, tomato and mint sauce V 125