

Our menu is designed to be shared as per the Middle Eastern tradition.
We suggest choosing four dishes to share between 2 guests.

SOURDOUGH MANOUSHE COOKED TO ORDER IN THE WOOD OVEN

Basturma, confit onions, tomato, pine nuts and goat's curd	19
House sujuk and stretched curds	19
Labnah and zaatar	15
Handmade shanklish, charred dill cucumbers, flatbread	17
Bekaa chicken wings, harissa emulsion, rose petals	18
Al-muhuffin, house merguez sausage, fried egg, batata harra hash brown, toum	17
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley	14
Spanner crab menemen, Turkish scrambled eggs with tomato, breakfast peppers, burnt butter, saj	28
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb flatbread	25
Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter	19
Carob glazed lamb shoulder, mujadara, crispy onion, rose petals	49
Line caught baby snapper "samke harra", chilli, tahini, puffed wheat, succulents	44
Mujaddara, aged rice with lentils, crispy onion and lemon	18
Fried cauliflower, roasted grapes, smoked almond crumbs, ras el hanout, smoked labne	22
Batata harra, fried potatoes, toum, coriander, green chilli zhoug	16
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates	17
Pressed watermelon and barberry, pistachio friand, berries, ginger biscuit, set cream	18
Halva hotcake, mastic booza, honeycomb, blueberry compote	23

BANQUET 1 45PP

Manoushe cooked to order in the wood oven served with pickles
Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter
Baalbek fried eggs, lamb awarma, tahini yoghurt, smoked almond crumb, flatbread
Pressed watermelon and barberry, pistachio friand, berries, ginger biscuit, set cream

BANQUET 2 69PP

Bekaa chicken wings, harissa emulsion, rose petals
Falafel crumpet, tahini, pickled onion, soft boiled egg, parsley
Eggplant fattah, warm yoghurt, crisp bread, nuts, burnt butter
Carob glazed lamb shoulder, mujadara, crispy onion, rose petals
Fattoush, tomatoes, summer purslane, watermelon radish, pomegranates
Pressed watermelon and barberry, pistachio friand, berries, ginger biscuit, set cream

THE BOTTOMLESS *90 minutes with a set menu*

ROSÉ OR ALMAZA BEER 39

BOTTOMLESS COCKTAILS 49

Espresso martini Vodka, Kahlua, espresso coffee	Persian spritz Persian lime, elderflower, cucumber, topped with sparkling wine
Aperol spritz Aperol, sparkling wine, topped with soda	

BRUNCH COCKTAILS

Lichee 19 Ketel One vodka, lychee and pama liqueur, pomegranate juice, rose water	House bloody mary 19 Ketel One Vodka, spiced tomato juice, sumac, citrus
Blossom pipe 20 Ketel One Citron, Aperol, cardamom pineapple, agave, blossom orange	Smoked mary 20 Tanqueray gin, smoked tomato juice, citrus, pickles
Saffran 19 Aperol, Disaronno amaretto, Montenegro, fresh orange, saffron, citrus	Espresso martini 22 Ketel One vodka, Kahlua, espresso, cinnamon dust
Seasonal negroni 19 Iranian berries infused Tanqueray gin, vermouth blend, Campari	Alfilfil 20 Fennel & chilli infused Espolon tequila, Massenez apple, fresh lime, fennel, granny smith juice

SHARING TEA POTS

Ketel One vodka 39 Fresh watermelon juice, elderflower, jallab, cucumber, fresh mint, camellia sinensis, hibiscus and rose infuse.	Tanqueray gin 36 Lemon myrtle, nettle leaf, peppermint, thyme, liquorice infuse
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