

## FOR THE TABLE

- BREAD & OLIVES** (v) 13  
laffa, za'atar, labneh, house olives
- HOUSE PICKLES** (ve)(gf) 10  
mixed traditional & not so traditional
- MARINATED OLIVES** (ve)(gf) 12  
walnuts, pomegranate, garlic, mint
- TARAMASALATA** 15  
flying fish roe, lemon, garlic
- ROASTED PEPPER & WALNUT DIP** (ve)(gfo) 13  
avocado, pomegranate
- CHARRED & SMASHED EGGPLANT** (ve)(gfo) 13  
lemon, sesame
- FALAFEL BALLS** (ve)(gfo) 15  
four pieces, tahini, tomato ezme
- STUFFED GRAPE LEAVES**  
lobster - orange, dill, bulgur wheat 20  
beef - sour cherries, walnuts, red lentils (gf) 16  
cauliflower - rice, blackcurrants (ve)(gf) 15
- FENNEL SHRIMP SAGANAKI** (gf) 22  
ouzo, lemon, dill
- RAW OYSTER** (gf)(df) 4  
pomegranate mignonette, sumac  
add caviar 9 per piece
- BAKED OYSTER** 6  
spinach, feta, dill
- ACADIAN STURGEON CAVIAR** 150  
10g, sumac, labneh, crispy pita, cucumber
- PAN-SEARED HALLOUMI** (v)(gf) 15  
rose, tomato, ouzo
- WATERMELON SALAD** (v)(gf) 16  
pomegranate, tomato, chilies, cilantro, feta
- AVOCADO FATTOUSH SALAD** (ve) 16  
cucumber, radish, tomato, red wine vinaigrette
- SMASHED CUCUMBER SALAD** (ve)(gf) 16  
green olives, orange, mint, sesame

(v) vegetarian (ve) vegan (df) dairy-free (gf) gluten-free (gfo) gluten-free option available

Please inform us of any allergies. We will do our utmost to accommodate,  
though we are unable to guarantee an allergen-free kitchen.

## LARGER PLATES

|  |    |   |
|--|----|---|
| <b>SHAWARMA</b>  |    |   |
| <b>GRILLED OCTOPUS</b> (gf)                            | 36 | <b>BRAISED LAMB SHOULDER</b> (gf)(df) 45  |
| tomato ezme, donair sauce, lemon                       |    | pomegranate, zhug, pistachios,<br>tahini whipped potato,<br>roasted figs & shallots |
| <b>ROAST LEMON &amp; CHILI</b>                         |    |   |
| <b>HALF CHICKEN</b> (gf)(df)                           | 36 | <b>ZA'ATAR-ROASTED</b>  |
| lemon & chili fried potato,<br>braised fennel, za'atar |    | <b>CAULIFLOWER</b> (ve)(gf) 22  |
|  |    | green harissa tahini, smashed lima bean<br>salad, mint, dill, golden raisins        |

## KEBABS

served with garlic basmati rice pilaf, house pickles, toum & harissa

|   |    |                                    |
|---|----|------------------------------------|
| <b>LOBSTER TAIL</b> (gf)                  | 35 | <b>BEEF TENDERLOIN</b> (gf)(df) 29 |
| harissa, fermented garlic butter, parsley |    | baharat spice, eggplant, cilantro  |
| <b>LAMB KOFTA</b> (gf)                    | 25 | <b>HALLOUMI</b> (v)(gf) 23         |
| mint, sumac-spiced yoghurt, cucumber      |    | sumac-spiced hot honey, tomato     |

## SIDES

|                                    |    |   |
|------------------------------------|----|---|
| <b>BLACK TRUFFLE &amp; CUMIN</b>   |    | <b>HARISSA ROASTED CARROTS</b> (v)(gf) 16 |
| <b>BASMATI RICE PILAF</b> (ve)(gf) | 18 | mint, orange, pistachios, garlic labneh   |
| <b>LEMON-FRIED</b>                 |    | <b>ADD 1g CAVIAR TO ANYTHING</b> 15       |
| <b>POTATO WEDGES</b> (ve)(gf)      | 12 | <b>ADD 28g (1oz) SUMAC-CURED</b>          |
| oregano, toum                      |    | <b>FOIS GRAS TO ANYTHING</b> 12           |

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