

mezze

served with freshly baked, woodfired laffa bread

aged tahini

zhoug

house-made smoked labne

salted eggs

wagyu basturma

chickpea miso hummus

fermented cabbage

gherkins

baby pickle chilli

toum

house-made shanklish

camel feta

2 for \$15 / extra, \$5 each

Our breads are sourdough based, freshly baked in house daily using organic flour.**snacks**

spiced chickpeas, ras el hanout 5

marinated olives 5

salted cucumbers sumac, preserved lemon 8

freshly shucked oyster, fresh lemon 5

swordfish falafel, tahini, onions 12

fried kibbeh, gherkin, muhamurra 8

cheese borek, zhoug, labne 12

vegetables

spiced eggplant, pine nut, mint 10

fattoush salad 10

local grilled beans, toum, ras el hanout 8

sumac spiced fries 8

manoushe | kebab

cheese manoushe, lemon 10

meat manoushe, fine herbs, lemon 12

chicken pita, toum, pickles, zoug 15

falafel pita, toum, tahini, cabbage 15

dessert

rose, Turkish delight 6

labne malabi, strawberries 10

walnut pistachio, filo pastry 8