

DINNER



- marinated **olives** *or* house made **pickles** 6.5 (V)
- seasonal leaf** salad, tahini, dukkah 12 (V)
- fattoush** salad, crispy za`atar bread, zhoug, yoghurt 12 (V)
- grilled **haloumi**, honey, za`atar 15 (V)
- beetroot**, hummus, bulgur, feta, almonds 16 (V)
- imam bayildi **eggplant**, shakshuka, muhammara, flowers 19 (V)
- cauliflower**, almond tarator, zhoug 16 (V)
- katayifi **prawn**, muhammara, sumac tahini 9 each
- lamb **kafta**, shaved haloumi, carrot hummus, sour yoghurt 19
- israeli couscous **mouhrabieh**, black truffle, porcini mushrooms 20 (V)
- slow cooked **octopus**, muhammara, preserved lemon 23
- taouk **chicken**, coriander potatoes, beet labneh, toum 24
- market **fish**, fennel, gremolata, radish 26
- onglet**, muhammara, crispy sweet potato, anchovy baby cos 28
- slow cooked **lamb**, roasted pepper, house made pickles 44

Christmas in the Middle East \$55 pp

(applies to the whole table)

Haloumi	Mouhrabieh
Manoush	Fattoush
Prawn	Cauliflower
kafta	Turkey

