

DINNER



- house marinated olives or house made pickles 8
- seasonal leaf salad, tahini, dukkah 12
- fattoush salad, crispy za'atar bread, zhoug, yoghurt, fennel 14
- grilled haloumi, honey, za'atar 16
- beetroot, hummus, bulgur, feta, almonds 16
- sefa falafels, fennel & apple salad, turmeric mayo 16
- cauliflower, almond tarator, sour yoghurt 17
- kataifi prawns, muhammara, sumac tahini 6 ea
- lamb kafta, shaved haloumi, carrot hummus, sour yoghurt 19
- slow cooked octopus, patates salata, gremolata & sumac 24
- egyptian chicken, coriander potatoes, beet labneh, toum 25
- seared albacore tuna, green tahini sauce, herbs 25
- turkish coffee braised beef cheek, white hummus, fava beans salad 30
- slow cooked lamb, roasted pepper, house made pickles 49

