

MEZZE

Spicy Feta Dip

pickled peppers and sun dried tomatoes 5

Pickled Vegetables

changing selection 4

Potato & Shrimp Salad

scallion, hot and sweet peppers 5

Marinated Olives

changing selection 4

Giant Beans

lemon, dill and extra virgin olive oil 5

Eggplant Dip

pomegranate molasses and peppers 4.50

Lamb Brain

tomato confit and parsley 5.50

Haloumi Cheese

watermelon and basil 5.50

Artichoke Tagine

peas, potatoes and saffron 5.50

Kofta Meatballs

tomato-harissa sauce and mint 5

Beef Kubbeh

cucumber-yogurt and mint 6

Fried Mussels

preserved lemons and tahini sauce 5

SMALL PLATES

Butter Lettuce "Fattouch"

sumac, tomatoes, cucumbers and crispy pita 8

Deviled Eggs

preserved tuna, capers and black olives 6

Beef Carpaccio

*truffled brown butter vinaigrette,
hazelnuts and tarragon 10.50*

Foie Gras

date-almond briouats and orange 10

Green Salad

*roasted grapes, pinenuts, banyuls vinegar
and goat cheese fritters 8*

Soft Shell Crab

pearl couscous salad, basil and curry 12

Scallops

*black onion seed-tomato jam
and paella croquettes 12*

Quail

*mirqaz sausage, eggplant-bread salad
and smoked paprika 8.50*

Asparagus

spicy gribiche sauce and trout roe 8.50

Mirqaz Sausage

chickpeas, tomatoes, peppers and egg 9.50

ENTREE

Chicken

eggplant lovash, exotic spices and tahini 19

Parisian Gnocchi

*black truffle-taleggio fondue, green apple
and oyster mushrooms 18*

Salmon & Clam "Tagine"

saffron, peppers, olives, fennel and potatoes 25

Lamb Shoulder

lamb bacon, harissa and chickpeas 27

Beef Strip Loin

*potato gratin, gorgonzola cheese
and sauce romesco 29*

Duck Breast

*goat cheese-majdool date tart,
thyme and caramelized onions 24*

Barramundi

*asparagus & pea orzo, garlic confit
and preserved lemon 25*