

# DINNER MENU

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## TO SHARE MEZZE • TAPAS • SNACKS

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### Hummus

a puree of chickpeas with tahini, lemon, garlic and palestinian olive oil

- **Original**- just like in palestine 7
- **Royale**- with spiced beef and pine nuts 8
- **Sultan**- with house cured bastirma 10
- **50/50**- with spicy warm chickpeas 9
- **Turk**- with caramelized paprika butter & za'tar 8

### A Selection of Traditional Spreads

yellow lentil, smokey eggplant and spicy feta 9

### Lamb Brain

with olive oil stewed tomatoes, garlic and parsley 6

### Middle Eastern Sausage (Na'anik)

house made beef/lamb/pinenut sausage with lemon 8

### Fried Beef Kubbeh

bulgur shell stuffed with spiced beef and pine nuts served with cucumber yogurt 6

### Grilled Kofta Meatballs

with a slightly spicy tomato sauce 7

### White Anchovies

marinated in harissa with radish and preserved lemon 6

### Octopus "A La Plancha"

cooked on a hot plate with toasted garlic, smoked paprika and sherry 8

### Giant Beans

dressed in lemon, olive oil and dill 6

### Marinated Olives & Pickles

a changing selection 5

### Grilled Haloumi Cheese

with sweet & sour pearl onions 5

### Crispy Potato Chips

with za'tar yogurt and spicy piquillo pepper sauce 5

### Fried Cauliflower

with sheep's milk feta fondue and north african spices 6

### Slow Cooked Green Beans

with tomato in the style of my palestinian grandmother 6

### Chicken & Porcini Mushroom Croquettes

our take on the classic spanish dish 6

### Bastirma

house cured and dried beef in the turkish style 8

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## SALAD • APPS • SIDES

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### Gold & Red Beet Salad

with yogurt cheese, pistachio and honey 9

### Romaine Heart Salad

feta/peppercorn dressing, crispy pita, radishes, chickpeas and pickled peppadew peppers 8

### Endive & Apple Salad

with manchego cheese, black figs and sherry vinegar 9

### Lamb Bacon "BLT"

house made lamb bacon, saffron-tomato jam and arugula on vanilla egg bread 9

### Foie Gras

with mejdool date-almond birouat and bitter orange 12

### Chicken "Bisteeya"

an aromatic saffron stewed chicken & almond pie wrapped in a phyllo pastry with cinnamon sugar 8

### Poached Laughing Bird Shrimp

tossed with arugula, soft herbs, fennel, pink grapefruit, coriander yogurt and jalapeño 12

### Orzo & Mussels

with ouzo, dill, fennel and cow's milk feta 9

### Charred Brussels Sprouts & Parsnips

with black figs, chili flake, brown butter and lemon 7

### Coriander Potatoes

with roasted tomatoes and caramelized paprika butter 7

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## ENTRÉES • BIG PLATES

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### Roasted Chicken

with eggplant lovash, tahini and exotic spices 19

### Grilled Lamb Loin

with a "cassoulet" of beans & smoked lamb ham 32

### Sautéed Parisian Gnocchi

with winter vegetables, soft herbs and black truffle-taleggio cheese fondue 18

### Grilled New York Strip

thick cut strip loin, marinated in greek herbs & spices, served with lemon/olive oil sauce 27

### Whole Roasted Branzini

"mediterranean sea bass" with crispy grape leaves, olive oil, lemon and herbs MP

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## TAGINE

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*a traditional slow cooked north african dish named after the cooking vessel.*

### Beef Short Ribs

with fingerling potatoes, melted onions and artichokes in a black truffle sauce 28/56

### Moroccan Duck Kefta

ras el hanout spiced duck meatballs in a sweet & spicy tomato sauce with egg yolk and chickpeas 19/27

### Vegetable

vegetables and legumes in an aromatic vegetable broth with preserved lemon 18/25

### Seafood

a changing selection MP

a 20% gratuity will be added on parties of 8 or more  
please advise us of any food related allergies