

## NAKROOSHAT (Snacks)

Turmous / Salted lupin beans	4
Olives /	4
Spiced Palestinian Almonds /	4
Akub Pickles / Turnip, cauliflower, chillies and cucumber	4

## KHOBEZ (Bread)

Nigella Seed Crackers /	3
Spiced Focaccia /	3
Zaatar Bread /	4
Bread Selection /	9

## LIL BIDAYA (Dips)

Green Shatta / Red Shatta / Coriander Tahinia	each 2
Labaneh / Homemade labaneh balls rolled in sumac, zaatar, turmeric and Aleppo pepper	7
Red Lentil Moutabal / Red lentils, tahinia, cumin	7

## MUKABILAT (Small Plates)

Fava Bean Foul / Slow-cooked fava beans, tomato, garlic, parsley	7
Dagga Ghazzawieh / Chopped tomatoes, green chili, dill, garlic, lemon	8
Maftool Salad / Palestinian hand-rolled wheat, root vegetables, mint	9
Malfouf with Laban / Cabbage, garlic yogurt, pomegranate, cumin	11
Silek Siyami / Chard, rice, tomatoes, lemon	12
Mafghoussa / Courgettes, squashed courgettes garlic yogurt, pine nuts, mint	13
Grilled Nabulsi Cheese / Homemade Nabulsi, nigella seed oil	13
Arak Cured Monkfish / Monkfish, arak, olive oil, sumac	14

## RA'ISYAT (Large Plates)

Shish Barak with Beetroot / Spiced squash dumplings, beetroot tahinia, pine nuts	16
Freekeh Risotto / Charred green wheat, saffron, laban jameed, pine nuts	16
Langoustine Zibdiyyeh / Langoustines, tomato, chilli, dill, caraway	20
Crunchy Mansaf / Rice, pulled lamb shoulder, laban jameed, shrak, garlic	22
Short Rib Fattah / Slow cooked beef, garlic yogurt, pomegranate, focaccia	25
Lamb Neck / Slow-cooked Lamb, fenugreek, cumin, allspice, red shatta mayo	26
Bukjet Mousakhan / Chicken, onion, sumac in a bread parcel	29