

KHOBEZ (Bread)

Nigella seed crackers /
Spiced focaccia /
Zaatar bread /
Bread Selection /

NAKROOSHAT (Snacks)

Turmous / Salted lupin beans
Palestinian almonds /
akub pickles / Turnip, cauliflower, chillies, and cucumber

ARD (Land)

Labaneh / Homemade labaneh balls rolled in sumac, zaatar, turmeric and Aleppo pepper
Red Lentil Moutabal / Red lentils, tahinia, cumin
Fava Bean Foul / Slow-cooked fava beans, tomato, garlic, parsley
Dagga Ghazzawieh / Winter tomatoes, green chili, garlic, dill, lemon
Malfouf with Laban / Cabbage, garlic yogurt, pomegranate, cumin
Maftool Salad / Palestinian hand-rolled wheat, root vegetables, mint
Grilled Nabulsi Cheese / Homemade Nabulsi, nigella seed oil
Sheikh El Mahshi / Baby aubergines, pickled herbs and walnuts
Shish Barak with Beetroot / Spiced squash dumplings, beetroot tahinia, pine nuts
Freekeh Risotto / Charred green wheat, saffron, laban jameed, pine nuts

BAHAR (Sea)

Arak Cured Seabass / Wild seabass, arak, olive oil, sumac
Fish Kofta bil Warak / Rye Bay skate, grape leaves, loumi, coriander tahinia

LAHMEH (Meat)

Crunchy Mansaf / Rice, pulled lamb shoulder, rice, laban jameed, shrak, garlic
Short Rib Fatteh / Slow cooked beef, garlic yoghurt, pomegranate, focaccia
Bukjet Mousakhan / Chicken, onion, sumac in a bread parcel
Lamb Shank / Lamb, mahlab, mistaka

TAWABEL (Condiments)

Green Shatta / Red Shatta / Coriander Tahinia -

*All our dishes are made freshly and we use locally sourced products as well as Palestinian artisanal produce. For more information, please ask the team.

Please let us know if you have any allergies or dietary requirements. An optional service charge of 12.5% is added to your bill.