

KHOBEZ (Bread)

Nigella Seed Crackers /	3
Spiced Focaccia /	3
Zaatar Bread /	4
Bread Selection /	8

NAKROOSHAT (Snacks)

Turmous / Salted lupin beans	3
Olives /	4
Spiced Palestinian Almonds /	4
Akub Pickles / Turnip, cauliflower, chillies and cucumber	4

ARD (Land)

Labaneh / Homemade labaneh balls rolled in sumac, zaatar, turmeric and Aleppo pepper	6
Red Lentil Moutabal / Red lentils, tahinia, cumin	7
Fava Bean Foul / Slow-cooked fava beans, tomato, garlic, parsley	7
Dagga Ghazzawieh / Chopped tomatoes, green chili, dill, garlic, lemon	8
Batikh / Watermelon, fakous, black olives, marjoram, mint, almonds	9
Maftool Salad / Palestinian hand-rolled wheat, root vegetables, mint	9
Mafghoussa / Courgettes, squashed courgettes garlic yogurt, pine nuts, mint	13
Grilled Nabulsi Cheese / Homemade Nabulsi, nigella seed oil	13
Sheikh El Mahshi / Baby aubergines, pickled herbs and walnuts	14
Shish Barak with Beetroot / Spiced squash dumplings, beetroot tahinia, pine nuts	14
Koussa Mahshi / Round courgettes, freekeh, pickled barattiere, raisins, tomato emulsion	16

BAHAR (Sea)

Arak Cured Seabass / Wild seabass, arak, olive oil, sumac	14
Langoustine Zibdiyyeh / Langoustines, tomato, chilli, dill, caraway	20

LAHMEH (Meat)

Crunchy Mansaf / Rice, pulled lamb shoulder, laban jameed, shrak, garlic	21
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

TAWABEL (Condiments)

Green Shatta / Red Shatta / Coriander Tahinia	each 2
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HILWAYAT (Desserts)

Mishmish Baklawa /

Phyllo pastry, apricots, strained yogurt, pistachio, mistaka ice cream 13

Hilbeh Baba /

Fenugreek and cardamom baba, whipped cream, pistachios 9

Dead Sea Chocolate Cake /

Cru Virunga 70% chocolate cremeux, Dead Sea Salt Caramel, Tahina ice cream 9

Ice Cream and Sorbet /

Mistaka, zaatar, pistachio, vanilla, tahina and lemon sorbet 3

AHWE WA CHAY (Coffee and Tea)

Arabic Coffee / Classic Coffee / Espresso / Americano 3

Cappuccino / Latte / Hot Chocolate 4

Teas / Fresh mint, Sage, Anis seed, English Breakfast 4

DIGESTIFS (50ml)/ SWEET WINES / COCKTAILS

Amaretto / 8

Chartreuse / 10

Courvoisier VSOP Cognac / 8

Delamain Pale / Dry XO Centenaire / 19

Castaredes Bas Armagnac 1990 / 17

Roger Groult (Calvados) / 14

Poire William Grande Reserve / 10

Empirical Spirits The Plum I Suppose / 10

Finca Antigua Moscatel, 2022, Spain / 90ml 10 / 375ml bt1 36

Qahweh Martini / 13

Lemon Ashta / 14

Absolut Vodka, Grand Marnier, Disaronno, Lemon Juice, Lemon Curd, Topped Up With Loumi Foam