



Menu

Middle Eastern specialties of charcoal grilled meats, juicy kebabs, mezze & intriguing dips.

Cold Mezze & Appetizers

**"A Taste of the Middle East"
for 2 to share** V,GF 16

Hummus, moutabel, tabouleh,
baba ghanoush, harissa olives

Individual mezze (per dish) V,GF 8

Hummus, Moutabel, Tabouleh,
Babaghanoush

Crispy zucchini flowers V 16

Stuffed w. haloumi, mint, ginger

Feta and dill gozleme V 14

Fried pastry w. labneh, molasses

Fatoush salad N,V 14

Tomato, cucumber, bell pepper,
pomegranate, extra virgin olive oil,
dukkah spiced crisps

Moroccan orange salad GF,V,N 14

Citrus fruits, baby greens, pistachio,
sumac balsamic soaked golden raisins

Falafel V 14

Tahini, pickled radish salad

Soup

Lentil V 12

w. spiced labneh

Main Courses

Imam bayildi V,GF 26

Roasted eggplant w. tomato, spices,
goats cheese

Vegetable Tagine V,N 28

Chickpeas, green harissa, falafel crumb
served w. couscous

Chakchouka Tagine V,N 23

Fragrant bell pepper & onion ragout,
coriander, walnut dressing, grilled bread,
2 soft eggs

Desserts

Warm chocolate krantz 14

Orange blossom sauce
w. baklava ice cream

Grilled figs (GF available) 14

Pistachio rose shortbread
w. fig ice cream

Um Ali 14

Vanilla creme, croissant, pistachio,
toasted almond

Muhallabieh GF 14

Set milk pudding w. vanilla poached
apricots, sumac crumble

V vegetarian

N nuts

GF gluten-free

Vegetarian options, **gluten free** bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance
Prices are in USD and subject to 23.2% government taxes & service charge.