



How to eat to get your sparkle back

MENU

STARTERS

- Falafel & Velvet Houmous** - with pitta (G,N,S)
- Sweet Potato Carpaccio** - zhug, crispy artichoke, parmesan (D)
- Rainbow Cauliflower** - tahini, lemon, mint(S)
- Baba Ganoush** - date molasses, tahini, walnuts, greens(N,S)

MAIN COURSE

- Spicy Salmon** (D,G) harissa, turmeric, beurre blanc, arak, charred fennel
- TLV Sea Bass** (D) - artichoke ragu, basque velouté, labneh
- DIY Vegan Shawarma** (S,G) Mixed mushroom shawarma, amba tahini, chopped salad, pickles, zhug, onion sumac, pitta
- DIY Chicken Shawarma** - tahini, chopped salad, pickles, zhug, piita (G,S)

DESSERT

- Home-made Apple Strudel** (E,G) with ice cream (D), raw tahini(S) and halva cookie crumbs (G,D,S)
- 70% Dark Chocolate Mousse** (D,E,G,S,N,) halva, pistachio, tahini crumble
- Fresh Fruit Salad** seasonal fruit

D - Dairy E - Egg G - Gluten
S - Sesame N - Nuts F - Fish
C - Celery M - mustard So - Soya

*Gluten free pitta bread available
Gluten free cheesecake available

www.numacafe.co.uk Disclaimer: Please notify your server prior to eating if you have an allergy or intolerance. Our kitchen uses ingredients including egg, gluten, sesame, nuts, peanuts, soya, dairy, celery and mustard. While we will do all we can to accommodate your circumstances, cross contamination may occur.