

DINNER MENU

D - Dairy E - Egg G - Gluten

S - Sesame N - Nuts F - Fish

C - Celery M - Mustard SO - Soya

V - Vegetarian

*Gluten free pitta bread available

*Ask server about kosher meat

Niguvim *served with pitta

Humous £11
Michael's velvet humous freshly made in-house daily, topped with pine nuts, homemade zhug, tahini, garlic, cumin seeds & sumac (G.S.N.V)

Labneh £11
Served with zaatar & sumac (D.G.V)

Starters

Falafel £9
Served with a tahini trio: beetroot, parsley and amba (S.V)

Feta Chilli Brûlée £13
Caramelised feta blended with harissa & chipotle (S.D.G.V)

Halloumi Fingers £10
Coated in breadcrumbs & drizzled with both pomegranate and balsamic vinegar (E.G.D.V)

Baba Ganoush £11
BBQ whole aubergine with date molasses and tahini topped with walnuts, pomegranate, & parsley (S.N.V)

Bible Salad £11
Smoked freekeh with pomegranate, almonds and pesto topped with a poached egg (E.G.N.V)

Rainbow Cauliflower £11
Miso cauliflower soaked in lemon juice topped with rainbow tahinis (S.V)

Sides

Truffle Lemon Fried Potatoes (C) £8

Sweet Potato Fries £7.50

French Fries £6.50

Israeli Salad £6

Mixed Salad £8

In-between

Sweet Potato Carpaccio £12
Sweet potato drizzled with pomegranate molasses, labneh and zhug topped with crispy Jerusalem artichoke & parmesan (D.V)

Moroccan cigars £15
Meat cigars served with matbucha & tahini (G.S)

Burrata Salad £18
Burrata on a bed of arugula topped with sun-dried tomatoes, komatos, toasted almonds & pine nuts with a pomegranate vinaigrette (D.G.N.V)

Charred Lettuce £11
Charred cos lettuce topped with unami drizzle, pecans & grated cheddar (D.N.V)

Avocado Pitta Taco £12
Toasted pitta taco with Israeli salad, shawarma seasoning, tahini & torched avocado (G.S.V)

Roasted Veg Baba £14
BBQ whole aubergine with roasted vegetables, tahini & grated feta (D.S.V)

DIY Mushroom Shawarma £17
Mixed mushroom shawarma with pitta, amba tahini, Israeli salad, pickles, onion sumac & zhug (S.G)

Meat

Arayes £15
Grilled pitta stuffed with smoked brisket and mince served with humous & tahini (G.S)

Schnitzel Pitta Taco £14
Toasted pitta taco with Israeli salad, chimi-mayo, onion sumac, green tahini & schnitzel (E.G.M.S)

Meat Baba £15
BBQ whole aubergine with seasoned mince beef topped with toasted pine nuts, pomegranate & tahini (N.S)

DIY Chicken Shawarma £20
Chicken shawarma with pitta, amba tahini, Israeli salad, pickles, onion sumac & zhug (G.S)

DIY Lamb Shawarma £21
Lamb shawarma with pitta, tahini, humous, Israeli salad, pickles, onion sumac & zhug (G.S)

Prime Rib Steak £31
Prime rib steak served with truffle lemon fried potatoes, Israeli salad, pickles, chimi-aioli, onion sumac & zhug (E)

Fish

Tuna Ceviche £15
Finely chopped tuna mixed with strawberries, pineapple, avocado, chilli & lime juice served with cheese crackers (F)

TLV Sea Bass £21
Grilled sea bass served with artichoke & labneh (F.D)

Salmon Aburi £15
Torched salmon drizzled in earl grey sauce, citrus & spicy creme fraiche (F.D.SO)

Spicy Salmon £19
Grilled salmon fillet coated in harissa butter served with charred fennel (F.D.G)



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