



Niguvim served with pita*

Falafel 7 (S) with a tahini trio

Velvet Houmous 9 🌀 (G,N,S) Velvet smooth houmous freshly made in-house

Labneh 9 (D,G) - zaatar, sumac

Feta Chilli Brulee 11 🌀 (S,D,G) caramelised

Starters

Truffle Lemon Fried Potatoes 7 (C)

Halumi Fingers 8 (E,G,D) coated in breadcrumbs

Bible Salad 10 (E,G,N) freekeh tabouleh, vine leaf pesto, pomegranate, roasted almonds, smoked sage and poached egg

Sweet Potato Carpaccio 10 (D) pomegranate molasses, labneh, zhug, crispy Jerusalem artichoke, parmesan

Moroccan Cigars 13 🌀 (G,N,S) 4 x with matbucha & tahini

Burrata Salad 16 (D,G,N) arugula, sun dried tomatoes, tomato croutons, almonds, pine nuts, komatos, basil

Vegetarian

Charred Lettuce 9 (G,D,N) cos, umami sauce, pecan, matured cheddar

Rainbow Cauliflower 10 (S) tahini trio, lemon, dehydrated mint and cauliflower leaf powder

Baba Ganoush 10 (N,S) date molasses, tahini, walnuts, greens

Avocado Shawarma Taco 10 (G,S) onion, sumac, chopped salad, tahini, amba

Roasted Veg Baba 13 (D,S) Aubergine, feta, squash, sweet potato, tahini

Vegan Shawarma 16 (S,G) Mixed mushroom shawarma, amba tahini, chopped salad, pickles, zhug, onion sumac, cloud pitta

Fish

Tuna Ceviche 14 🌀 Avocado, chilli lime, pineapple, strawberries, ginger, red onion, heritage cherry tomatoes, fresh herbs

Salmon On Fire 14 (D,So) tataki, crunchy stuff, citrus, earl grey, wasabi-creme fraiche

Spicy Salmon 18 🌀 (D,G) harissa turmeric beurre blanc, arak, charred fennel

TLV Sea Bass 21 (D) - artichoke ragu, basque velouté, labneh

Meat

Arayes 14 (G,S,D)- pecan smoked beef, yogurt, herbs, tahini

Schnitzel Taco 12 (C,E,G,M,S) chimichurri mayo, chopped salad, green tahini, onion sumac

Meat Babaganoush 15 (N,S,C) hand cut beef, whole grilled aubergine, pine nuts, bharat, tahini, mint, pomegranate, fresh herbs

DIY Chicken Shawarma 18 (G,S) amba tahini, chopped salad, pickles, zhug, onion sumac, cloud pitta

Lamb Shawarma 20 (G,S) served on laffa with houmous, tahini, tomatoes, onion sumac, parsley

Prime Rib Shawarma 27 (E) - truffle lemon fried potatoes, chopped salad, pickles, zhug, chimichurri aioli



**SWEET**

Home-made Apple Strudel 9 (E,G) Lotus Biscoff ice cream (D), raw tahini (S) and halva cookie crumbs (G,D,S)

Lotus Biscoff Cheesecake 7 (D,G) sticky toffee ice-cream and cracking chocolate sauce

Crème Brulee Cheese Cake 7 Gluten Free (D,E) garnished with strawberries

Babka On Steroids 8 (D,G) white chocolate, caramelised banana, strawberry coulis

Chocolate Mousse 9 (D,E,G,S,N,)halva, pistacchio, tahini crumble

Fresh Fruit Salad 7 seasonal fruit

Pavlova 9 (D,E) fresh berries, meringue, fresh cream, custard

For today's special dishes please see our board or ask your server!

Soft Drinks

Still Natural Mineral Water	Small 550ml 3/Large 750ml 6
Sparkling Natural Mineral Water	Small 550ml 3/Large 750ml 6
Diet Coke 330ml	3.50
Coke 330ml	3.50
Coke Zero 330ml	3.50
Fanta 330ml	3.50
Sprite free 330ml	3.50
Appeltizer 275ml	3
Fresh orange juice	4
Fresh apple juice	4

Beers (330ml)

Goldstar Lager Goldstar - Israel	5
Maccabee Lager 5% - Israel	5

House Wine

Pez de Rio Macabeo Sauvignon Blanc 175ml/250ml/75cl - 9/11/32

Cariñena, Spain, Fresh and aromatic with apple and pineapple aromas, dry finish

Filarino Sangiovese Rosato Rubicone 175ml/250ml/75cl - 9/11/32

Romagna, Italy, pale pink colour. A delicate nose, fine but firm with wild rose shades, pomegranate and blood orange. A lively wine, fresh and balanced, with an intense and persistent taste

Montepulciano d'Abruzzo DOC Minini 175ml/250ml/75cl - 9/11/32

Abruzzo, Italy, ruby red colour with orange tones. A vinous nose, intense and pleasant, while the palate is full, round and slightly tannic

Full wine, spirits and cocktail menu available

