

HUMMUS 18

Creamy chickpea purée blended with tahini, fresh lemon juice, and garlic

MARINATED OLIVES 15

Warm mixed marinated olives with herbs & spices

BABA GHANOUSH 16

Tahini, mint, aleppo, walnut oil

WHIPPED FETA 20

Feta, thyme, black pepper, lemon

KING FISH CRUDO 28

Preserved lemon, pickles, spiced vin

CHARRED CABBAGE 18

Hummus, aleppo honey, preserved lemon

SPICY CARROT SLAW 18

Harissa vinaigrette, pickled cranberries, herbs

FATTOUSH 21

Iceberg lettuce, tomato, cucumber, seasonal fruit, toasted pita, lemon vinaigrette

DARRA LABNEH 20

Fire-roasted corn ribs, labneh, lime zest, urfa bibber, aresheh

ROASTED EGGPLANT & DATES 21

Miso tahini, aleppo, herbs, spiced walnuts

FALAFEL 20

Herbed chickpea fritters, tahini, preserved lemon

SUMAC BUTTERMILK FRIED WINGS 27

Za'atar herbed crust, aleppo honey, herbs

SPICED SHRIMP TABBOULEH BOWL 25

Bulgur wheat, mint, parsley, cucumber, tomato, lemon

CHICKEN KEBAB 28

Spiced chicken thigh, garlic yogurt, sumac onion, rice pilaf

LAMB KOFTA 30

Grilled lamb, harissa almond, herb salad, charred lemon, rice pilaf

HARISSA BEEF SKEWER 35

Sirloin, tzatziki, harissa glaze, rice pilaf

DESSERTS

THE WHIPPED AREESH 12

Pistachio, orange, honey

CARDAMOM BASBOUSA 15

Semolina cake soaked in lemon syrup, served with rose cream

COCONUT RICE PUDDING 13

Creamy rice pudding, coconut, spiced walnut

CHOCOLATE PISTACHIO CHEESECAKE 15

Pistachio crust, kefir cheesecake, raspberry coulis, crushed candied pistachios and toasted katafi

