



– SMALL PLATES –

Japanese milk buns, smoked salt and butter	17
Shishito Peppers seasoned with sea salt, zaatar, served with curry aioli	26
Cured Kohlrabi seasoned with olive chimichurri, parsley, sage and pickled mustard seeds	38
Cured Tuna and beet tartare, topped with pickled mustard seeds, served with Jerusalem bagel toast and crème fraiche	52
Carrot Confit, carrot s’chug, ricotta, cured lemon, “dukkah” crumble, fresh zaatar and tahini paste	38
Fish Cigar, filo crisps filled with fish tartare, seasoned with shallots, ginger, herbs, green chili, curry spice, labaneh and honey	48

– MEDIUM PLATES -

Urban Garden Salad topped with feta cheese, grilled baby jam lettuce, capers and zucchini seasoned with green chili vinaigrette	42
Burrata Salad, grilled peaches, cherry tomatoes, “dukkah”, tomato powder, tahini, silan and filfel chuma, served with garlic sourdough bread	54
“Salmon Mi Cuit” seasoned with olive oil, served with black radish, garlic confit, mustard cracker and whipped cream cheese	66
Charred beef tartar, seasoned with Persian lemon dust, Lebanese garlic sauce, shallots, green chili, mint, served with a cilantro and spiced “Laffa” cracker	68

– BIG PLATES –

Homemade Tortellini with a mixed salted cheese and nutmeg filling, corn and saffron foam, oregano and black pepper	68
King oyster mushrooms, sage, barley, smoked eggplant, pickled cauliflower, mustard greens, tahini and onions	72
Sumac Chicken, freekeh, grilled endive, fennel, Kalamata olives and sumac oil	74
Seasonal white fish, green peas puree, grilled spring onion, kohlrabi confit, okra, kalamata powder and yogurt	118
Beef Fillet, caramelized onion and black garlic puree, charred eggplant demi-glass, crispy potato and blackened onion	124

