



– SMALL PLATES –

Japanese milk buns, smoked salt and butter	17
Shishito Peppers seasoned with sea salt, zaatar, served with curry aioli	26
Corn ribs, Homemade BBQ sauce, feta cheese, lime zest	25
Beetroot tartare, shallots, pickled mustard seeds and Jerusalem bagel crostini	38
Cured Tuna carpaccio, arugula, mustard vinaigrette, egg yolk, and hazelnuts	52
Armenian cucumber, figs, ricotta, cured lemon, “dukkah” crumble and hot yogurt	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 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
Portobello 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, Kalamata powder and yogurt	118
Beef Fillet, caramelized onion and black garlic puree, charred eggplant demi-glass, crispy potato and blackened onion	124

