



– VEGETABLES –

Fattoush salad, mixed tomatoes served with Tulum cheese, crispy pita bread fresh mint and “Dukkah” from Yarka	38
Tabbouleh and freekeh salad, served with mixed herbs, cucumbers, tomatoes walnuts Labaneh and zaatar oil	41
Grilled Greens, zucchini, broccoli and green bean served with roasted almonds and dried yogurt	46
Homemade vine leaves filed with rice, served with Tulum cheese, tomato seeds and green chili	38
Vegetables Siniyah served with warm tahini, mixed herbs and radish salad	54

– DOUGH –

Zaatar Fatayer, crispy flat bread, filled with fresh zaatar leaves, served with homemade labaneh, cucumbers and olives	24
Chicken “Musakhan” druze bread filled with slow cooked chicken, caramelized onions and sumac, served with mint and garlic yogurt	51
Mixed Sambousek, homemade dumplings filled with three fillings beef and pine nuts, Jibneh and zaatar, spinach and garlic served with tahini vegetables salsa	44

– SEAFOOD –

Seafood Shish barak, homemade dumplings, filled with drum fish and confit onions, served in bouillabaisse soup with yogurt, crispy squid and coriander	72
Seasonal fish fillet, served with Maftoul, dill and grilled vegetables	118

– MEAT –

“Kibbeh Nayeh” chopped lamb tartare with bulgur, harissa and pine nuts served with spring onion, radish and Druze bread	52
“Malfouf” Stuffed cabbage filled with beef and rice served with lamb Demi-glace, dried yogurt and spicy chili	50
Slow Cooked Lamb Spareribs and eggplant, served with chickpeas and brown butter, tahini yogurt and mixed herb salad	78
Lamb Ossobuco, served with baharat and pine nuts rice, Druze bread, yogurt and mixed herbs salad	138

