



– VEGETABLES –

Fattoush salad, mixed tomatoes served with Tulum cheese, crispy pita bread fresh mint & “Dukkah” from Yarka	42
Tabbouleh & freekeh salad, served with mixed herbs, cucumbers, walnuts Labaneh and zaatar oil	44
Grilled Greens, zucchini, broccoli and green bean, served with roasted almonds and dried yogurt	46

– DOUGH –

Zaatar “Fatayer”, crispy flat bread, filled with fresh zaatar leaves, served with homemade Labaneh, cucumbers and olives	24
Vegetables “Siniyah” served with warm tahini, mixed herbs and radish salad	62
Chicken “Musakhan” druze bread filled with slow cooked chicken, caramelized onions and sumac, served with mint and garlic yogurt	51

– SEAFOOD –

Seasonal Fish Sashimi with smoked Labaneh cheese, pine nuts, chili & za’atar oil	66
Seafood Shish Barak, homemade dumplings, filled with drum fish and confit onions, served in bouillabaisse soup with yogurt, crispy squid and coriander	72
Grilled Seasonal Fish, served with crispy potatoes, grilled vegetables and tomatoes butter	128

– MEAT –

“Kibbeh Nayeh” chopped lamb tartare with bulgur, harissa and pine nuts served with spring onion, radish and lemon	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	82
Lamb Ossobuco, served with Baharat and pine nuts risotto, Druze bread, yogurt and mixed herbs salad	138



BUSINESS LUNCH

– SMALL PLATES –

Jerusalem Bagel served with tahini, confit vegetables & chili

Fattoush salad mixed tomatoes served with Tulum cheese, crispy pita bread & “Dukkah” from Yarka

Mashawi Salad grilled chopped vegetables, served with chili, almonds & parsley

– BIG PLATES –

Vegetables “Siniyah” served with tahini, mixed herbs & radish salad 69

Chicken “Musakhan” folded crispy dough, slow cooked chicken, caramelized onions and sumac, served with yogurt & fresh salad 74

Grilled Whole Seabass served with crispy potatoes, grilled vegetables & tomatoes butter with white wine 108

Lamb Kebab served with grilled vegetables, chickpeas, tahini & herb salad 83

Slow Cooked Lamb Spareribs served with eggplant, chickpeas and brown butter, tahini yogurt & mixed herbs salad 92