



Summer 2024

September 06

Bread ° Rye and spelt sourdough, Focaccia 26

Mezze

Roasted pumpkin cream ° pomegranate molasses, Shatta oil & pumpkin seed powder 21

Matbucha ° tomatoes, hot pepper & Moroccan paprika 22

Eggplant ° chard on open fire with yogurt, tahini, pistachio & za'atar oil 23

Swiss chard and chickpeas ° warm salad with chili, garlic vinaigrette & green herbs 25

Organic chestnut beans ° spinach, green herbs, sumac & sour cream 25

Raw

Beef carpaccio ° Shatta oil, fresh horseradish, goats cheese, "carobs honey" 69

Tuna-niyeh ° finely chopped blue fin tuna tartar, herbs, chilli, lime & peach vinaigrette 77

Tuna ° lightly cured in distilled dates, pickled pumpkin, green grapes & basil blossom 85

Vegetables

Green leaves ° lime and tarragon vinaigrette, walnuts and Sheep's milk cheese 69

Summer tomatoes ° spicy ripe tomatoes & peach gazpacho, with white vinegar & za'atar blossom 72

Into Deep oil

Spinach croquette ° za'atar & sheep's milk cheese coated with panko 63

Cigar ° thin dough filled with offal, served with tahini, "labnehamba" & grated tomatoes 73

"Kubeh belaben" ° lamb filled rice kubeh, mint, pine nuts, cardamom, yogurt & cucumber salad 95

Boiling water

Garganelli ° hand rolled pasta in black paprika butter, zucchini, pine nuts & goats cheese 48/93

Nudi ° za'atar and tomatoes cream with goat's milk yogurt foam 89

Squid spaghetti ° cured lemon cream, chili, butter, garlic & coriander with pangrattato 107

Brick oven

Gnocchi a-la Romana ° goat cheese and corn foam with Portobello confit skewer 87

Rolled Swiss chard ° stuffed with rice, fresh herbs & black raisin, clarified butter & pomegranate molasses 89

Grill

Grilled sea bass ° deboned whole fish with chard vegetables skewer 163

Steak and potatoes ° sirloin, sour cream & sage leaf oil | price by the weight

Lamb chops ° char grilled, braised potatoes in saffron butter, lamb stock & yogurt 225

Limited Edition

Parcels ° herbs and green leaves, Ofaimme organic cheese and smoked yogurt 69

Dolma vine leaves ° lamb, freekeh & dried apricote with labneh & mint oil 73

Yellow stripe mullet ° coated in chickpeas flower with chard eggplant aioli, za'atar & lemon infused yogurt 89

Lamb ° shoulder and neck terrine, braised pumpkin in chicken jus 125

Barak Aharoni