ARABICA

tropea onion and mint

BAR & KITCHEN



NIBBLES		FRIED		CHARCOAL		DRINKS	
ARABICA SPICED POPCORN	2	FALAFEL	5	CHESTNUT SMOKED BROAD BEANS & PEAS	6	SOFT	
COCK SCRATCHINGS	2.5	Minced chickpeas, onion, green pepper, herbs and sp		LABEL ANGLAIS CHICKEN WINGS	7	BLACK MULBERRY SODA	2.8
SMOKED ALMONDS	3.5	MAKALE SAMAK Crispy Whitebait, roasted cumin, tarator sauce	6	Marinated in Lebanese 7 spiced yogurt, lemon and oregano		LEBANESE LEMONADE	3
ROASTED MIXED KERNELS	4.5	SEMOLINA CRUMBED BABY SQUID WITH TARATOR	8	BEEF & BONE MARROW KOFTA	8	HIBISCUS QUENCHER	2.8
STONE-CRACKED GREEN OLIVES	4	CHEESE SAMBOUSEK	6	LAMB RIBS	9	WATERMELON ICE TEA	3
MID-HARVEST KALAMATA OLIVES	4	Levantine pastry with akawi cheese, nigella seeds and parsley		With green zhug and orange blossom honey		ARABICA SHAKE	4
HOUSE PICKLES	4		ACH	LAMB & LIVER TAOUK With walnut harissa	9	FRESH JUICE	
DIDO		Bulgar wheat croquette stuffed with spiced lamb, onions, pine kernels and sumac	EACH	CHICKEN & PISTACHIO TAOUK	9	ORANGE	3
DIPS				Marinated in cardamom, honey and green chilli	Ü	APPLE	3
HUMMUS	4.5	Potato and bulgar wheat croquette with spinach,	АСП	35 DAY HUNG ONGLET	10	CARROT	3
Chickpeas, tahini, garlic, lemon and olive oil		onions, pine kernels and sumac		With smoked barbeque salsa WHOLE GILT HEAD BREAM	13	POMEGRANATE	5
HUMMUS WITH LAMB & TOASTED PINE NUTS	6.5	CLAY OVEN		Whole dill head bream With braised fennel and lemon	10	SPICED TOMATO	4
MOUTABEL Smoked aubergine, tahini, garlic, olive oil and lemor	5.5		0	041400			7
KOOSA Chargrilled courgette, strained yogurt, olive oil,	5.5	ARMENIAN-STYLE LAHMACUN Flatbread with spiced lamb, tomato, onion, peppers and pine kernels	6	SALADS	_	AYRAN Levantine yogurt drink	3
lemon and mint		ZA'ATAR MAN'OUSHEH	6	TABOULEH Parsley, cucumber, tomato, spring onion, mint,	J	961 BEER (DRAUGHT)	
MUHUMMARA Spiced roasted red peppers and toasted mixed kern	6.5	Flatbread with olive oil, Jordanian thyme, wild sumac and toasted sesame		cracked wheat, olive oil and lemon	_	LAGER	2.2
AVOCADO MOUTABEL	ы Г	HALOUMI MAN'OUSHEH	6	FATOUSH Mixed leaves, tomato, cucumber, radish, za'atar crout	5 ons,	RED ALE	2.4
Mashed avocado, preserved lemon, green chilli	J	Flatbread with haloumi cheese	Ü	pomegranate vinegar		961 BEER (BOTTLE)	
and coriander	-	SUJUK PIDE	6	SHANKLEASH Sharp cow's milk cheese with thyme, tomato, onion,	6	LEBANESE PALE ALE	4
CACIK Thick strained yogurt, baby cucumber, olive oil,	b	Turkish pizza with smoked red pepper sauce, spicy sausage, haloumi cheese		mint, olive oil and sumac		PORTER	4
lemon, mint and dill		SPINACH FATAYEH	6	FETA SALAD	5	WITBEIR	4
TARAMA Whipped cod's roe, olive oil and lemon juice	5.5	Triangular pastry with spinach, sumac onions and pine kernels		Tomatoes, cucumber, green pepper, onion, kalamata olives and feta			
WHIPPED FETA	5.5	PIGEON BÖREK		HERITAGE TOMATOES	4	BAYEUX CIDRE BRUT TRADITIONNEL	2.5
Barrel aged feta, thick strained yogurt, roasted Turkish peppers, toasted seeds		WITH ORANGE CARDAMOM MARMALADE	8	With za'atar		HOUSE WINE (125ml)	
Turkisii peppers, toasteu seeus		Filo pastry with sweet spiced wood pigeon, confit onions, sultanas toasted almonds		VEG / RICE / PULSES		RED OR WHITE	3.5
RAW & CURED		CTOVE / OBILI			-		
MAGDOUS	5	STOVE / GRILL		BATATA HARRA Triple cooked potatoes, sauteed peppers, onion,	b		
Baby pickled aubergine stuffed with red pepper	·	HALOUMI CHEESE	6	toasted garlic, chili and coriander			
and walnuts BASTURMA	0	With olive oil, lemon and wild mint	0	MJEDERAH Warm lentil and bulgar wheat pilaf with crispy onions	5.5	FOR MORE WINES & COCKTAILS,	
Anatolian-style air-dried Hereford beef, garlic flower	8 s,	COURGETTE, FETA & HERB OMELETTE	6	and tahini salad		PLEASE ASK FOR OUR FULL DRINKS MENU	
olive oil and lemon	10	SAUTÉED CHICKEN LIVERS With pomegranate molasses	6.5	MAGLOUBEH	5		
BATRAKH Grey mullet roe, garlic and olive oil with anise flatbro	I 0 ead	KING PRAWNS	8.9	Basmati with cauliflower, onion, bay leaf, cassia, cardamom, dried lime, black lemon and saffron			
KIBEH NAYEH	9	With peppers, urfa chilli and garlic		CINNAMON RICE & TOASTED VERMICELLI	4	TURN OVER TO LEARN MORE ABOUT	
Lebanese lamb tartare, olive oil, red mustard leaves	,	LEBANESE LAMB SAUSAGE	7	With Hook Farm ghee		OUR WONDERFUL EXOTIC INGREDIENTS	

With pine nuts, lentils & caramelized onions