

NAKROOSHAT (Snacks)

Turmous / Salted lupin beans 4
 Olives / 4
 Spiced Palestinian Almonds / 4
 Akub Pickles / Turnip, cauliflower, chillies and cucumber 4

KHOBEZ (Bread)

Nigella Seed Crackers / 3
 Spiced Focaccia / 3.5
 Zaatar Bread / 4
 Bread Selection / 9.5

LIL BIDAYA (Dips)

Green Shatta / Red Shatta / Coriander Tahinia 2 each
 Labaneh / Homemade labaneh balls rolled in sumac, zaatar, turmeric and Aleppo pepper 8
 Red Lentil Moutabal / Red lentils, tahinia, cumin 8

MUKABILAT (Small Plates)

Fava Bean Foul / Slow-cooked fava beans, tomato, garlic, parsley 8
 Salata Khadra / Rocket greens, feta, black olives, pine nuts, lemon dressing 9
 Dagga Ghazzawieh / Chopped tomatoes, green chilli, dill, garlic, lemon 9
 Maftool Salad / Palestinian hand-rolled wheat, aubergine, pomegranate, mint, pine nuts 10
 Malfouf with Laban / Cabbage, garlic yogurt, pomegranate, cumin 11
 Batikh Salad / Compressed watermelon, chilli, cucumber, olives, almonds, marjoram 14
 Beitinjan bil tahinia / Aubergine, tahinia, herbs, seeds, pomegranate, pine nuts 14
 Mafghoussa / Courgettes, squashed courgettes garlic yogurt, pine nuts, mint 14
 Grilled Nabulsi Cheese / Homemade Nabulsi, nigella seed oil 15
 Arak Cured Sea Bass / Sea bass, arak, olive oil, sumac 15

RA'ISYAT (Large Plates)

Shish Barak with Beetroot / Spiced squash dumplings, beetroot tahinia, pine nuts 17
 Mujadara / Rice, lentils, cumin, coriander, cinnamon, fried onions, sumac 15
 Crunchy Mansaf / Crispy bread pocket, pulled lamb and rice, laban jameed, fried garlic 25
 Prawn Zibdiyyeh / Prawns, tomato, chilli, dill, caraway 27
 Short Rib Fatteh / Slow cooked beef, garlic yogurt, pomegranate, focaccia 29
 Lamb Neck / Slow-cooked Lamb, fenugreek, cumin, allspice, red shatta mayo 29
 Bukjet Mousakhan / Chicken, onion, sumac in a bread parcel 31

All our dishes are made fresh and we use locally sourced products as well as Palestinian artisanal produce. For more information, please ask the team. Let us know if you have any allergies or dietary requirements. An optional service charge of 12.5% will be added to your bill.

HILWAYAT (Desserts) /

Dead Sea Chocolate Cake / Cru Virunga 70% chocolate cremeux, Dead Sea Salted Caramel, 10

Pair with Arak, Black Oaked 2019, Muaddi / 24

Meghli Cheesecake / Baked spiced cheesecake, pear, caramelised nuts 10

Château Raymond-Lafon, Sauternes, 2015 France / 18

Knafeh mishmish mistakawi / Knafeh nest, apricot compote, mastica, pistachio cream 12

Marie Demets, Brut Tradition, BdN, NV, Champagne, France / 16/82

Hilbeh Baba / Fenugreek and cardamom baba, cream, Pistachios 13

Pair with Tiraz Qadeem / Glenmorangie 10 Y0, Courvoisier VSOP, Lapsang Souchong, Pomegranate Molasses, Angostura Bitters 16

DIGESTIFS (50ml) /

Amaretto Disaronno / 8

Chartreuse Yellow / 10

Poire Williams, Coeur de Chauffe, G. Miclo / 10

Empirical Spirits The Plum I Suppose / 10

Arak, Black Oaked 2019, Muaddi / 24

Cognac VSOP, Courvoisier / 8

Bas Armagnac, 1984, Castaredes / 17

Calvados, Pays D'Auge, 8 Years Old, Roger Groult / 14

Rum, Reserva Exclusiva, Diplomático / 11

Whisky, Aged 16 Years, Lagavulin / 20

SWEET WINES /

Fiumicicoli Muscateddu, NV, Vin de Corse / 100ml 12 / 500ml bt1 48

Raymond-Lafon, Sauternes, 2015, France / 100ml 18 / 375ml bt1 65

Madees Late Harvest, Taybeh, 2015, Palestine 375ml bt1 78

Selection of Teas and Coffees, please ask your waiter for more details.