

Brunch Classics

Breakfast Hash • nf gf	15.7	Zaatar croissant • v	14.5
• Baby potatoes, smoked beef brisket, cherry tomatoes, chives, cumin, urfa chilli oil, fried eggs		• Zaatar croissant, fried egg with aleppo chilli , grilled sumac tomatoes, pomegranate molasses-glazed halloumi, ajvar mayo	
Trout Potato Rosti • gf nf	15.5	Falafel Pita • vg	14.5
• Potato Rosti (crushed), Sumac Cured Trout (handmade), poached eggs, coriander oil		• Tahini sauce, sumac onions, tomato, coriander & red onion salsa, iceberg	
Shakshuka • v nf	14.5	Poached Eggs in Labneh • V	14.5
• Eggs, tomato, pepper, onion, spices		• Labneh, Poached Eggs, Grilled Sourdough, Rose Harissa Oil	

Mezze

Baba Ghanoj • vg gf nf df	9.9	Lentil Soup • gf vg nf	10.5
• Smoked aubergine, tahini, pomegranate seeds		• Red lentils, carrot, cumin, paprika, dukkah oil, paprika, pita	
Hummus • vg gf nf df	9.9	Za'atar Pita • vg nf df	3.5
• Tahini, rose harissa, crunchy chickpeas		• Za'atar, olive oil, sesame, GF available	
Falafel • vg gf nf df	9.9	Garlic Pita • vg nf df	3.5
• Tahini, sumac, pickled red onion		• Confit garlic, sumac, thyme, GF available	
Batata Harra • vg gf nf df	9.0	Pita • vg nf df	2.0
• Spiced fried potatoes, chilli flakes, parsley		• GF available on request	

Salads

Pasta Chicken Salad • nf	10.5	Carrot Salad • vg, gf	10
• Grilled chicken, peppers, sumac onion, sun dried tomatoes, vegan salad dressing		• Shredded carrot, raisins, coriander, radicchio, pomegranate molasses vinegar & oil dressing	
Curry Cauliflower Salad • vg gf	10	Roasted aubergine salad • vg, gf	10
• Roasted curry cauliflower, rocket, red chili, parsley, black onion seeds		• Chickpeas, red pepper confit or roasted garlic, tahini dressing, parsley, dill, pomegranate seeds	

Larger Plates

Imads Shish Tawook • nf df (gf available)	19	Trout Kabsah • gf df (nf available)	19
• Chicken inner fillet, ajvar mayo, pita, spiced potatoes		• Aromatic Rice, sea trout, crispy onion, cashews	
Mudakhan Ghanam • gf df (nf available)	19	Aram Falafel Plate • vg df nf (gf available)	19
• Slow roasted lamb shoulder, basmati rice, cashew		• Falafel, hummus, aubergine salad, pita, tahini, pickled onions	

Sweets

Pistachio Yoghurt • v gf	8.5	French Toast Brioche • nf	8
• Greek Yoghurt , pistachio, hibiscus poached pear, chocolate		• French Toast, tahini cream, date molasses syrup	
Date Banoffee • v gf nf	8.5	Pistachio Baklava v • Filo pastry, caramelised pistachios	8
• Banana, dates puree, granola, chantilly			
Syrian Ice Cream v (gf available) • Pistachio ice cream, candy floss	8.5		

Please inform your server of any allergies. Please note a discretionary 12.5% Service Charge will be added to your final bill.

V= Vegetarian | VG= Vegan | GF= Gluten free | NF= Nuts free | DF= Dairy free

Cocktails

Zaatar Paloma	12	Shatta Margarita	12
• Tequila, pink grapefruit soda, infused zaatar syrup		• Tequila, tripple sec, shatta jam, sugar syrup, lime	
Sumac Bloody Mary	12	Saffron Aperol Spritz	12
• Vodka, tomato juice, sumac, worcester sauce		• Aperol, saffron syrup, prosecco	

Coffees & Teas

Aram Chai Latte • Oat / Soy milk available	5	Mocha • Oat / Soy milk available	4.5
Qahwah Syrian coffee • Unfiltered Arabic coffee with cardamom	5	Cappuccino • Oat / Soy milk available	4.3
Latte • Oat / Soy milk available	4.3	Espresso • Single / Double	3.1 / 3.7
Macchiato • Oat / Soy milk available	3.5	Flat white • Oat / Soy milk available	4.2
Americano • Decaf / Oat / Soy milk available	3.9	Syrian Chai • Earl grey tea with cinnamon and cardamon	5
Hot chocolate • Oat / soy milk available	4.5	Tea • Peppermint, Hibiscus, Jasmine, Earl grey, or Fresh Mint, Ginger and lemon	4.5

Wine

Wild Idol (non alcoholic) • Gls/ Btl	8/40	Syrah (red) • Gls/Btl	9/48
Riesling (white) • Gls/Btl	11/54	Prosecco • Gls/ Btl	8/41
Macabeo (white) • Gls/Btl	6/39		

Beer

Lucky Saint 0.5% • Non alcoholic bavarian brewed Pilsner-style beer	6	Beirut Beer • German style pilsner from Lebanon	6
Sassy Cider • Full body cider from Normandy apples	6	Estrella GF • Gluten free beer from Galicia Spain	6

Non - Alcoholic

Homemade Lemonada • Freshly squeezed lemons, sugar syrup, and filtered water.	8.5	Berry Boost Smoothie • Blueberries, apple juice, banana	7
Damascus Iced Tea • Hibiscus tea, pomegranate molasses, lemon juice and agave	8.5	Aram Garden Smoothie • Spinach, apple juice, apple, banana	7
Spiced Pomegranate Fizz • Orange juice, cardamom, pomegranate and soda	7		

Soft Drinks & Juices

Rose Lemonade	6	Laban - Ayran	5.5
Karma Cola Sugar Free	5	Homemade Ginger Beer	5.5
Karma Cola	5	Sodas	5.5
San Pellegrino Aranciata	5	• Pink grapefruit, cherry, bergamont and mandarin	