

# DINNER MENU

Served daily from 5 to 8pm



## HOUSEMADE BREAD & BUTTER

with our compliments

### To Drink

Mixed at our bar just for dinner with fresh juices & housemade syrups

**LEMON, THYME, ESPRESSO SPRITZ – 6**  
Lemon-thyme syrup, espresso

**ORANGE, CORIANDER & MATCHA FIZZ – 6**  
Matcha, orange-coriander syrup & seltzer

**BLUEBERRY BASIL SODA – 6**  
fresh blueberry-basil syrup with seltzer

**LEMON & THYME SODA – 6**  
topped with preserved lemon & seltzer

**CARDAMOM & BLOOD ORANGE COOLER – 6**  
with hibiscus tea & seltzer

**DATE & GINGER ICED TEA – 6**  
with English Breakfast tea and a sweet and spicy date-ginger syrup

**WHITE PEACH & MINT ICED TEA – 6**  
with a green tea sweetened with a fragrant peach & mint syrup

### Salads

Add Chicken, 3 or Salmon, 6.5

**BABY KALE, CHICKPEA & HALLOUMI SALAD – 12**  
with chick peas, cherry tomatoes, pickled raisins, dill labneh dressing ①②

**CHARRED SNAP PEA & FRESH CORN – 12**  
with baby arugula, radish, pickled red cabbage, goat cheese, almonds, and a balsamic dressing. ①②③

**SIMPLE GREENS – 7**  
Mixed greens, Parmesan, lemon, olive oil ①②

**ASSORTED MARKET SALADS – 7**  
Prepared seasonal vegetables and grain salads rotating daily. Served as a side or a small plate for sharing.

ASPARAGUS with MINT HALLOUMI ①②③④  
SUN-DRIED TOMATO FARRO SALAD ①②  
BABY CARROTS with ZA'ATAR ①②③④  
SPICY EGGPLANT & TOMATO ①②  
BROCCOLINI & PARMESAN ①②

### Soup

Choose Cup, 6 or Bowl, 8.50

**TOMATO BASIL SOUP**  
with fresh basil, Parmesan ①②

**RED LENTIL SOUP**  
with Aleppo chili oil ①②

### Small Plates

**MEZZE TRIO – 12**  
Assortment of mezze including a cashew pepper spread, Baba Ganoush, and Roasted kale labneh with warm pita bread for dipping. ①②③④

**SMOKED SALMON "TARTARE" – 14**  
with avocado & lavash crackers. ②③④

**SEARED HALLOUMI – 13**  
with a tomato stew, sauteed kale and black sesame ①②③

**SPICED SHRIMP with EGGPLANT – 13**  
Shwarma spiced shrimp with a creamy eggplant & mornay spread, roasted cherry tomatoes & parsley relish ②③④

**- HUMMUS -**  
with warm pita bread

**Traditional – 10**  
with chopped salad, olive oil ①②③④

**Roasted Mushroom – 12**  
with zhoug & herb salad ①②③④

**Lamb – 14**  
with tomato jam, pine nuts ①②③④

**- KEBABS -**  
with warm lavash bread

**Beef Kofte – 13**  
with garlic labneh, chopped salad, and sumac onions ②③

**Chicken – 10**  
with herb dressing, pickled cabbage, and dukkah spice mix ②③④⑤

### Mains

**DINNER SHAKSHUKA – 25**  
Braised short rib, tomato-bell pepper sauce, feta, eggs, chickpeas & zhoug ②③

**ROASTED SALMON – 25**  
Shiitake and Button mushrooms, potato, spinach, cilantro ②③

**BRAISED LAMB SHANK – 32**  
Couscous, lentils, spinach, tomato-lamb jus, roasted garlic labneh ②③

**MAPLE ALEPPO CHICKEN – 16**  
Jasmine rice, chickpeas, apricots, roasted pearl onions ②③

**SUMMER CORN & ZUCCHINI LASAGNA – 16**  
with a cilantro relish & herb salad ①②③④

**STUFFED PEPPER – 16**  
Red bell pepper, rice, lentils, kale, carrots tomato sauce, pesto, labneh ①②③④

Contains: (W) Wheat | (D) Dairy | (E) Eggs | (F) Fish | (N) Tree Nuts | (S) Soy | (Z) Sesame

(G) A Gluten-Friendly version is available | (V) Vegetarian

Before placing your order, please inform your server if a person in your party has a food allergy.