

Levantine.


Eat. Share. Love.

FROM THE BREAD OVEN



Sag Bread	99.99
Cheese Manakiesh	99.99
Zaatar Manakiesh	99.99
Sesame Pitta	99.99
Whole baked Caraway and feta	99.99

SOUP




Harira Soup Traditional Moroccan chick pea and lamb soup, served with lemon wedges, dates, or trussed pastries	99.99
Chorba Frik Crushed wheat Soup	99.99

FALAFEL



Coriander and feta cheese	99.99
Mint and broad bean	99.99
Five Bean and Chilli	99.99
Roasted pumpkin and basil	99.99
Haloumi cheese and Zatar	99.99
Seafood	99.99

PASTILLA



Pastilla of Pineapple Red fruit jus	99.99
Pigeon Pastilla Date and honey jus	99.99
Chicken and pine nut Pastilla Garlic lemon jus	99.99

TAGINES




Fried chicken tagine Marinated chicken in olive oil, onion and saffron, served with lemon, green olives and saffron rice	99.99
Fish tagine Baked marinated red snapper fillet in chermoula sauce served with fried capsicum rice	99.99
Lamb tagine with figs and apricots Sautéed lamb chunks served with sweet figs and apricot sauce with cinnamon couscous	99.99
Hammour couscous Marinated hammour fillet and harissa sauce	99.99

MEZZE




Hommous Puree of chickpea's with tahini, chilli and olive oil	99.99	Tchaktchouka Tunisian tomato and olive salad	99.99
Moutabel Puree of chickpeas, tahina, lemon juice, with chopped parsley	99.99	Pumpkin mutabel Roasted and smoked pumpkin with tahina and pistachio with garlic mayonnaise	99.99
Tabouleh Salad of finely chopped parsley, tomato, burgul, olive oil, and lemon juice	99.99	Moutabel Roasted eggplant with tahina sauce and fresh pomegranate seeds	99.99
Fattouche Salad of vegetables topped with roasted arabic bread tossed in vinegar, pomegranate molasses and lemon juice	99.99	Baba ghanoush Chargrilled eggplant seasoned with onion, garlic, tomato, parsley and mint	99.99
Zaatar salad Lebanese aromatic herb salad with tomato, onion and vinaigrette dressing	99.99	Potato salad Roasted potato marinated with garlic paste, herbs and olive oil	99.99
Jergier salad Rocket lettuce with tomato and onion, drizzled with lemon vinaigrette and simak powder	99.99	Beetroot with tahina Grated beetroot with tahina yoghurt and lemon juice	99.99
		Eggplant moussaka Fried eggplant cubes with tomato, chickpea, garlic and cumin powder	99.99

HOT MEZZE




Cheese Rokakat Akawi cheese wrapped in filo dough	99.99	Meat Sambousek Pastry crust filed with mince sautéed lamb and pine nuts	99.99
Spinach Fatayer Lebanese shaped dough filled with marinated spinach and deep-fried	99.99	Kebbeh Deep fried meat burgul dumpling filled with minced lamb and pine nuts	99.99
Chicken Liver Sautéed chicken liver with pomegranate and lemon juice	99.99	Clams with Lemon and Chilli Steamed with chilli and Lemon	99.99

SEAFOOD



Pan-fried shelled Mediterranean prawns Artichoke ragout, dill rice, lemon coriander sauce	99.99	Whole roasted Stuffed Sardines With chermoula spices	99.99
Grilled hammour kozbariya Couscous chilli lemon sauce	99.99	Mediterranean lobster With tomato spicy sauce, sayadiya rice and green vegetable	99.99
Pain fried filet of halwayo Zaatar potato and lime dill sauce	99.99	Hamour sayadiya Brown rice and sayadiya sauce	99.99
Seasalt baked local bass Crushed coriander potatoes and tahini beans	99.99	Roasted Red Mullet With Chokada Sauce	99.99

MEAT AND POULTRY



Kebab kheskash Lamb kebab served on chilly tomato sauce	99.99	Kebab halabi Minced lamb with parsley, onion and chilli paste	99.99
Chicken kofta Minced chicken with lemon zest, coriander leaves and nutmeg powder	99.99	Slow roasted Lamb Ouzi Slow roasted whole baby lamb cooked tender, served with flaming rice	99.99
Lamb cutlets Chermoula spiced Moroccan spiced Lamb with zattar, tomato and olive	99.99		

