



NUT FREE

Flatbread with za'atar – 6

Hummus with flatbread – 14

Baba ghanoush with flatbread – 14

Falafel's with tahini dressing – 16

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb

served with tahini yogurt and pickled chilli – 28

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 27

Hot honey prawns with Aleppo pepper, garlic and coriander – 28

Labneh with confit cherry tomatoes, oregano and flatbread – 17

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac – 24

Beef kofta with pomegranate, sumac and dried mint – 26

Grilled half chicken, garlic yogurt marinade, toum – 32

Mussels in a harissa broth, cumin and harissa broth with chickpeas and coriander – 32

Grilled half shell shark bay scallop with harissa butter sauce, preserved lemon and chives – 12

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing – 14

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, and crispy flat bread with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa – 19

Baked sweet potato with goats cheese, pickled onions, pomegranate and mint – 16

Whipped sheeps curd with baby spinach saute in garlic, lemon butter and pumpkin seeds – 16

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14

Saffron rice – basmati rice cooked in saffron and chicken stock – 8



DAIRY FREE

Flatbread with za'atar – 6

Hummus with flatbread – 14

Muhamarra with flatbread – Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper – 14

Baba ghanoush with flatbread – 14

Falafel's with tahini dressing – 16

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with pickled chilli – 28

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 27

Mussels in a harissa broth, cumin and harissa broth with chickpeas and coriander – 32

Grilled half shell shark bay scallop with harissa butter sauce, preserved lemon and chives – 12

Souq dips and falafel platter – hummus, baba ghanoush, toum, muhammara and falafels with flatbread – 28

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing – 14

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, and crispy flat bread with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa and peanuts – 19

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14



GLUTEN FREE

Falafel's with tahini dressing – 16

Beef tartare with green chilli, basil, parsley, smoked yogurt – 27

Labneh with confit cherry tomatoes, oregano – 17

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac – 24

Beef kofta with pomegranate, sumac and dried mint – 26

Grilled half chicken, garlic yogurt marinade, toum – 32

Mussels in a harissa broth, cumin and harissa broth with chickpeas and coriander – 32

Grilled half shell shark bay scallop with harissa butter sauce, preserved lemon and chives – 12

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa and peanuts – 19

Baked sweet potato with goats cheese, pickled onions, pomegranate and mint – 16

Roast heirloom beetroots with harissa yogurt, hazelnuts and pomegranate dressing – 16

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14

Saffron rice – basmati rice cooked in saffron and chicken stock – 8



SHELLFISH FREE

Flatbread with za'atar – 6

Hummus with flatbread – 14

Muhamarra with flatbread – Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper – 14

Baba ghanoush with flatbread – 14

Falafel's with tahini dressing – 16

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb served with tahini yogurt and pickled chilli – 28

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 27

Labneh with confit cherry tomatoes, oregano and flatbread – 17

Souq dips and falafel platter – hummus, baba ghanoush, toum, muhammara and falafels with flatbread – 28

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions and sumac – 24

Beef kofta with pomegranate, sumac and dried mint – 26

Grilled half chicken, garlic yogurt marinade, toum – 32

Grilled half shell shark bay scallop with harissa butter sauce, preserved lemon and chives – 12

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing – 14

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, and crispy flat bread with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa and peanuts – 19

Baked sweet potato with goats cheese, pickled onions, pomegranate and mint – 16

Roast heirloom beetroots with harissa yogurt, hazelnuts and pomegranate dressing – 16

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14

Saffron rice – basmati rice cooked in saffron and chicken stock – 8



VEGETARIAN/ VEGAN

Flatbread with za'atar – 6

Hummus with flatbread – 14

Muhamarra with flatbread – Roast red capsicum and walnut dip with pomegranate molasses and Aleppo pepper – 14

Baba ghanoush with flatbread – 14

Falafel's with tahini dressing – 16

Labneh with confit cherry tomatoes, oregano and flatbread – 17

Souq dips and falafel platter ' – hummus , baba ghanoush , toum , muhammara and falafels with flatbread – 28

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon and garlic dressing – 14

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, and crispy flat bread with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa and peanuts – 19

Baked sweet potato with goats cheese , pickled onions, pomegranate and mint – 16

Roast heirloom beetroots with harissa yogurt, hazelnuts and pomegranate dressing – 16

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14



SEAFOOD FREE

Flatbread with za'atar – 6

Hummus with flatbread – 14

Baba ghanoush with flatbread – 14

Falafel's with tahini dressing – 16

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb
served with tahini yogurt and pickled chilli – 28

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 27

Labneh with confit cherry tomatoes, oregano and flatbread – 17

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions
and sumac – 24

Beef kofta with pomegranate, sumac and dried mint – 26

Grilled half chicken, garlic yogurt marinade, toum – 32

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon
and garlic dressing – 14

"Fattoush" – cucumber, tomato, radish, baby cos, parsley, mint, and crispy flat bread
with a pomegranate and sumac dressing – 16

Grilled asparagus and green beans with green harissa and peanuts – 19

Baked sweet potato with goats cheese, pickled onions, pomegranate and mint – 16

Roast heirloom beetroots with harissa yogurt, hazelnuts and pomegranate dressing – 16

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 14

Crispy baby potatoes, sumac salt and green harissa – 14

Saffron rice – basmati rice cooked in saffron and chicken stock – 8