



Flatbread with za'atar – 8

Hummus with flatbread – 16

Baba ghanoush with flatbread – 16

Falafel's with tahini dressing – 17

"Lamb arayes" – grilled flatbread stuffed with spiced minced lamb
served with tahini yogurt and pickled chilli – 24

Beef tartare with green chilli, basil, parsley, smoked yogurt and crispy flatbread – 29

Hot honey prawns with Aleppo pepper, garlic and coriander – 33

Labneh with confit cherry tomatoes, oregano and flatbread – 19

Grilled lamb rump skewers with barberry yogurt dressing, rose pickled onions
and sumac – 27

Beef kofta with pomegranate, sumac and dried mint – 26

Grilled half chicken, garlic yogurt marinade, toum – 32

Mussels in a harissa broth,
Cumin, fenugreek with chickpeas and coriander – 35

"Tabbouleh" – bulgur, parsley, tomato, cucumber, mint, spring onion, lemon
and garlic dressing – 16

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

Braised fava beans and Brussel sprouts with lemon, 7 spice, cumin and tomato – 19

Baked sweet potato with goats cheese, pickled onions, pomegranate and mint – 17

"batata harra" crispy baby potatoes tossed in tomato, chilli and coriander sauce – 16

Crispy baby potatoes, sumac salt and green harissa – 16

Saffron rice – basmati rice cooked in saffron and chicken stock – 9



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Samak harra – humpty doo barramundi fillet chargrilled with a chilli, Coriander and cumin marinade served with a Syrian style Zhoug sauce– 34

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