

FOOD



STARTERS

Bread / Bahrat and Dates Butter and 'Green Zhug'	23
Our Labaneh Cheese, Squeezed Tomato, Zaatar, Olive Oil, Half Jerusalem Bagel	39
Fried Calamari, Homemade Green Tangy Spicy Salsa	66

CHOPPING BOARD &
KNIFE

Thinly Sliced Picanha Roast Beef, Fresh Tomato Seeds, Homemade Aioli	48
Masabacha - Warm Chickpeas, Chopped Egg, House Spices	39
Cured Local Fish, Turkish Salsa, Creme Fraiche, Fennel Leaves	64
Cherry Tomato Salad, Tulum Cheese, Crispy Bread Crumbs	48
Green Herb Salad, Pomegranate and Sumac Vinaigrette, Butter Roasted Pine Nuts	52
Ceviche Raw Fish in Spicy Indian Marinade, Mint leaves, Roasted Sesame Seeds, Celery and Greek Yogurt	66

CHARCOAL GRILL

Young Grilled Potato, Greek Skordalia, Caramelized Onions and Roasted Almonds	46
Salmon Skewer, Tikka Masala Tomato Curry	68
Grilled Kofta Kebab, Thick Yogurt, Roasted Maggie tomatoes, Hot Peppers, Fresh Herbs	58
Roasted Lamb Slices, Burnt Pepper Cream, Onion and Mint	72
Tandoori Chicken Pullet, Sour Cream, Potato, Homemade Chili Oil and Fresh Herbs	74
Grilled Octopus, Roasted Onion Rings, Zucchini Tzatziki, Fresh Tomatoes Salsa	82
Grilled Round Steak Skewer, Burnt Spicy Arabian Cabbage and Smoked Urfa Biber Peppers Mix	74

STONE OVEN

East Jerusalem Small Zucchini, Organic Tomatoes, Garlic Confit, Turkish Goat Cheese	52
Gobi Masala- Cauliflower and Broccoli Red Curry, Roasted Coconut and Peas	54
Pulled Short Ribs, Yellow Tomato Chutney, Fresh Coriander and Sour Cream	66
Local Fish Cutlets with Spicy Red Sauce, Garlic Bread, Sour Cream and Fresh Coriander	78

DESSERTS /
COFFEE

Chocolate Mousse 70% Cocoa, Sugared Almonds	42
"Trilece" / Turkish Milk Cake with Caramel Sauce	42
Espresso / Double	11 / 14