

FOOD



STARTERS	Bread, Baharat butter, 'Green Zhug'	23
	Homemade Labaneh Cheese, Squeezed Tomato, Zaatar, Olive Oil, Jerusalem Bagel	39
	Samosa style croquettes, Potatoes, Peas, Chili, Tomato and Tamarind dip	47
CHOPPING BOARD & KNIFE	Cured Local Fish slices, Creme Fraiche, Turkish salsa and Fennel Leaves	74
	Cherry Tomato Salad, Tulum Cheese, Crispy Bread Crumbs	54
	Freshly chopped herbs in Pomegranate and Sumac dressing, Tahini Paste, Pine nuts and lentiis	56
	Local line cut fish sashimi, finely chopped salsa, sweet and spiced vinaigrette, cilantro and greek yogurt	71
	Beef tartare, labneh cream and charred onions, roasted spice seeds and chopped pine nuts	59
CHARCOAL GRILL	Grilled Potato, Greek Skordalia, Caramelized Onions and Roasted Almonds	54
	Salmon Skewer, Tikka Masala Tomato Curry	78
	Roasted Lamb Skewer, Burnt Pepper Cream, Onion and Mint	74
	Tandoori Chicken skewer, grilled potato, aioli, red hot Chili Oil and Fresh Herbs	76
	Grilled octopus salad, Roasted onion rings, fresh tomato salsa and 'raita'	86
	Denver cut, creamy pepper sauce, roasted cabbage with fenugreek and olive oil	112
STONE OVEN	Slowly roasted Veal cheeks, pomegranate, warm spices and pumpkin puree	88
	East Jerusalem Small Zucchini, Organic Tomatoes, Garlic Confit, Turkish Goat Cheese	58
	Roasted Cauliflower, spicy Curry, fresh coriander and Coconut flakes	62
	Pulled Short Ribs, Yellow Tomato Chutney, Fresh Coriander and Sour Cream	66
	Whole Sea Brim, Honey- za'atar glaze, green, chutney and charred lemon	119
DESSERTS / COFFEE	Rich Chocolate Mousse, rum, caramelized Almonds	46
	Gulab Jamun, Cardamom rose Syrup, saffron kulfi sauce	48
	"Trilece" / Turkish Milk Cake with Caramel Sauce	46