

צהריים / ערב

LUNCH / DINNER

LEVANTINE OLIVE MIX	5
Harissa marinated mixed olives	
GRAPES & FETA	5
Lemon thyme, stewed grapes	
FIERY LABNEH	8
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
CHICKPEA HUMMUS / BRAISED BEEF HUMMUS	8/13
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
AUBERGINE MESS	11
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita	
CRISPY FLOWER BUDS	14
Lemon fried roman artichoke, burnt aubergine, black tahini, wine reduction , stewed grapes	
CAULIFLOWER STEAK CRUMBLE	13
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
CABBAGE ROAST	13
Wine glazed cabbage, shawarma rub, purple basil & filo shards, crème fraîche, stem ginger	
SUNNY CEVICHE	16
Black seabream fillet, tiger milk, yellow peppers, mango, leeks, scotch bonnet, tagette flower	
TEMPURA MONKFISH	16
Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs	
PRAWN BAKLAVA	17
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose	
FISH & FENNEL	32
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
SWEETBREAD & NECTARINE SALAD	18
Lamb sweetbread, nectarine, red chicory, shawarma apricot glaze, basil, parsley	
TUNISIAN TARTAR	15
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
KEBAB DUMPLINGS	15
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts	
APRICOT SUPREME	17
Roast chicken supreme, apricot jus, pickled grapes, labneh, marjoram	

A JOURNEY THROUGH OUR MENU 47pp

From salt to sweet & back again. As curated by our head chef, Eran.

A journey of our most delicious dishes. Ordered to excite the senses, with a special surprise along the way. Just let us know your dietary requirements and we'll do the rest.

קינוחים

DESSERTS

BURNT BABKA	9
Hazelnut & dark chocolate, morello cherry compote, creme anglaise	
CHEESECAKE	9
Tonka cream cheese, milk jam, banana tempura, macademia, sumac	
MALIBU MALABI	8
Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose	

Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here.

We understand the danger to those with allergies, please speak to a member of staff who will be happy to advise you.
12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made,
aside from those charged by our credit card provider to handle the transaction.

בראנץ'

WEEKEND BRUNCH

AUBERGINE SHAKSHUKA	13
Spiced tomato sauce, eggs, roasted aubergine, tahini, pickled chilli, chives, pita	
LAMB PARCEL SHAKSHUKA	16
Spiced tomato sauce, lamb kofta in a potato parcel , eggs, tahini, pickled chilli, chives, pita	
PITA MELT.	13
Braised portobello, tallegio, mozzarella, green peppercorn sumac & arak sauce, fried egg, parsley	
GRANOLA.	7
Greek yoghurt, nutty granola, macerated lychee, orange blossom honey	
STEAK & EGG	15
Sticky beef braise, smashed potato, baby plum tomatoes, harissa hollandaise, fried egg, coriander	
BLACKBERRY PITA FRENCH TOAST	11
Mango & yuzu, maple, creme anglaise, macademia nuts, rose	
FISH CLOUDS	16
Smoked haddock fish cakes, pita crumbs, poached egg, white taramasalata, apple & fennel	

BRUNCH SHARING MENU. 32pp

Curated by our Chef Eran Tibi, our set menu is there to send you through an exciting journey. Minimum for two to share, start with a spread of the entire MEZZE menu followed by a brunch main each or to share both. Add dessert for £6 and our signature GAZOZ jugs for £20 each.

צלחות

PLATES

CABBAGE ROAST	13
Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger	
SUNNY CEVICHE.	16
Black seabream fillet, tiger milk, yellow peppers, mango, leeks, scotch bonnet, tagette flower	
CRISPY FLOWER BUDS	14
lemon fried roman artichoke, burnt aubergine, black tahini, wine reduction, stewed grapes	
CAULIFLOWER STEAK CRUMBLE	13
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
TEMPURA MONKFISH	16
Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs	
FISH & FENNEL	32
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
APRICOT SUPREME	17
Roast chicken supreme, apricot jus, pickled `grapes, labneh, marjoram	
TUNISIAN TARTAR	15
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	

מזטים

MEZZA

SHAWARMA FRIES	5
Chunky potato, lemon aioli, twelve spice mix	
CHICKPEA / BRAISED BEEF HUMMUS	8/13
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
FIERY LABNEH	8
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
AUBERGINE MESS	11
Burnt marinated aubergine, oregano, tahini, pomegranate molasses, macerated lychee, parsley & rose, pita	
THREE CHILLIES	6
House harissa, salt-pickle chillies, grilled Turkish chillies, pita	
LEVANTINE OLIVE MIX	5
Harissa marinated mixed olives	
FETA & GRAPES	5
Lemon thyme, stewed grapes	

קינוחים

DESSERTS

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משקאות

DRINKS

צ'ייסר

BOOZE

25/50ml

APERITIF

APEROL	4/7
CAMPARI	5/9
COCCHI TORINO	4/7
COCCHI AMERICANO	5/9

LIQUER

AMARETTO	5/9
ARAK	5/9
GREEN CHARTREUSE	5/9
ST. GERMAIN	4/7
CHERRY HEERING	4/7
CHAMBORD	4/7
TIA MARIA	3/5

BEER

GOLDSTAR UNFILTERED 4.9%	5.5
MACCABEE 5%	5.5

חריף

SPIRIT

25/50ml

GIN

BOMBAY SAPPHIRE	5.5/10
HENDRICKS	6/11
SIPSMITH	6/11
TANQUERAY NO. 10	7/12

VODKA

KETEL ONE	5.5/10
STOLICHNAYA	5/9
BELVEDERE	7.5/13
REYKA	5/9

WHISKY

TULLAMORE DEW	4/7
MONKEY SHOULDER	5/9
TALISKER 10YRS	5/9
GLENFIDDICH IPA	6/11
FIRE & CANES	7/13
BALVENIE 12YRS	6.5/11
BALVENIE 14YRS	7/12
BALVENIE 17YR	13/24
OBAN 14YRS	10/18

RUM

HAVANA 3YRS	5/9
HAVANA CLUB 7 YR	7.5/13
MALIBU	4/7
EL DORADO 12 YR	7.5/13
RON ZACAPA 23 YR	8.5/15

TEQUILA & MEZCAL

JOSE CUERVO SILVER	5/9
JOSE CUERVO GOLD	5/9
DON JULIO BLANCO	7.5/13
DON JULIO REPOSADO	7.5/13
VIDA MEZCAL	8.5/15

BOURBON

BULLEIT BOURBON	6/11
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COGNAC

COURVOISIER	5/9
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חם

HOT

ESPRESSO / DOUBLE	2/3
AMERICANO	3
FLAT WHITE	3.5
CAPPUCCINO	3
ALMOND / SOYA / OAT MILK	0.5
FRESH MINT TEA	3
TEA PIGS	3
CHAMOMILE, EARL GREY, BREAKFAST, GREEN TEA, APPLE & CINNAMON, PEPPERMINT	

All our coffee is 100% Arabica

קוקטייל

COCKTAIL

FLYING CAMEL

Reyka, Cointreau, grapefruit, sumac, rose

13

HIT ME!

Vodka, Aprael, rose blossom water, passion fruit, lemon, radish

14

ALLENBY PASSAGE

White Rum, pear, St-Germain, marjoram, citrus, egg white

13

CHAMPAGNE MARTINI

Pierre Mignon Champagne, vodka, orange bitters

16

SUMMER HIGH

Hendrick's Mid Summer Solstice, CBD oil, violet, Green Chartreuse, egg white

15

HONEY & SMOKE

Monkey Shoulder, hickory smoked honey, white truffle

14

SPICED MULE

Monkey Shoulder, ginger ale, lime, chilli, agave

13

THE CURE

Reyka, orange juice, ginger, honey, turmeric

13

TOXIC PASSION

Rum, passion fruit, lime, basil syrup

14

BASIL & MINT SOUR

Basil infused Hendricks, cucumber, mint, lime

13

CAMOMILE PISCO

Gin, pisco, lemon, grenadine, egg white

13

POMEGRANATE & GINGER

Tequila, pomegranate, lime, ginger

13

UNUSUAL NEGRONI

Hendrick's, Discarded vermouth, Campari

13

גזוז

GAZOS

OLD SCHOOL ISRAELI SODA

Four homemade infusions to choose from:

- STRAWBERRY, RHUBARB & PERSIAN LIME
- RASPBERRY & STAR ANISE
- BLACKBERRY, LAVENDER & DILL
- CITRUS CORDIAL, CORIANDER, MARJORAM & MINT

NON ALCOHOLIC	6.5
WITH PROSECCO	11
WITH VODKA	11
WITH GIN	11
WITH ARAK	11
A JUG OF ANY ALCOHOLIC GAZOS	32

קל

SOFT

COCA- COLA	3
DIET COKE	3
FRESH LEMONADE	3.5

אדום

RED

	125/Btl
GIVON, CABERNET SAUVIGNON, UPPER GALILEE, ISRAEL, 2019 Dark berries, spicy, soft tannin	6.5/32
BARKAN, ARGAMAN, DAN, ISRAEL, 2020 Plum, fresh wild berries, soft tannins	7.5/39
JEZREEL, ALFA, SYRAH-ARGAMAN-CABERNET, GALILEE, ISRAEL, 2018 Complex, balanced, long finish	12/58
PETIT CASTEL, MERLOT-CABERNET-PETIT VERDOT, JERUSALEM, ISRAEL, 2016 Sweet cedar, herbs, spiced	85
GUSBOURNE, PINOT NOIR, 2019 APPLEDORE, KENT, UK Strawberry, morello cherry, earthy spiciness, delicately tannic	66
VALCHETA, MALBEC, MENDOZA, ARGENTINA, 2019 Spicy, aromatic, raisins	9/43
LES PEYRAUTINS, PINOT NOIR, PAYS D'OC, FRANCE, 2020 Black cherry, vanilla, red plums	8.50/40
PIENO SUD ROSSO, NERO D'AVOLA, SICILY, ITALY, 2019 Silky, soft, dark fruits	6/27
QUERCIAVALLE, CHIANTI CLASSICO, TUSCANY, ITALY, 2015 Elegant, juicy, berries	42
PRUNUS, JEAN, TINTA RORIZ, ALFROCHERIO, DAO, PORTUGAL, 2018 Oaked, black cherry, crisp	37
NIEL JOUBERT, PINOTAGE, PAARL, SOUTH AFRICA, 2017 Silky, soft, dark fruits	29

קינוח

DESSERT

	75/375/500
OR HAGANUZ, HAR GELILI WHITE, GEWURZTRAMINER, GALILEE, ISRAEL, 2019 White peach, acacia honey, citrus blossom	8/-/50
DALTON ANNA, MUSCAT, GALILEE, ISRAEL Dried flowers, citrus zest, creamy finish	11/-/65
FANTI VINSANTO, TREBBIANO, TUSCANY, ITALY Caramel, creme brulee, raisin	16/69/-

רוזה

ROSE

	125/Btl
FIGUIERE, GRANACHE-SYRAH-CINSAULT, MEDITERRANEE PROVENCE, FRANCE, 2020 Organic, delicate spices, bright red fruits	9/45
DALTON ESTATE, SHIRAZ-GRANACHE-BARBERA, GALILEE, ISRAEL, 2020 Off-dry, fresh strawberry, lavender and minerals	9.5/49
MINUTY PRESTIGE, GRENACHE-CINSAULT-SYRAH COTES DE PROVENCE, FRANCE, 2020 Light, elegante, pomegranate, strawberry,	55

לבן

WHITE

	125/Btl
GIVON, CHARDONNAY, UPPER GALILEE, ISRAEL, 2018 Crisp, pear, citrus fruit	6.5/32
BINYAMINA WINERY, GEWURZTRAMINER MOSHAVA, ISRAEL, 2019 Mildly sweet, rose, lychee, fresh red grapefruit	48
OR HAGANUZ, AMUKA BLANC, SAUVIGNON BLANC- CHARDONNAY, NORTHERN GALILEE, ISRAEL, 2018 Green apple, lime, mint	10.5/56
GENERATIONS, CHARDONNAY-CHENIN BLANC JUDEAN HILLS, ISRAEL, 2017 White flowers, tropical fruits, grapefruit	59
YATIR MT. AMASA, VIOGNIER-ROUSANNE-CHENIN BLANC JUDEAN HILLS, ISRAEL, 2018 Melon, papaya, peach, pear, oak	65
GUSBOURNE, CHARDONNAY GUINEVERE, 2019 APPLEDORE, KENT, UK White peach, citrus, hazelnut, oatmeal, oak	66
ZERO-G, GRUNER VELTLINER, WAGRAM, AUSTRIA, 2019 Refreshing, white pepper, crisp green fruit	41
SECKINGER, RIESLING TROCKEN, VOM LOSS, PAFALZ, GERMANY, 2019 Organic, dry minerality, almond, lemon, green apple	47
MAISON DE LA PAIX, VIOGNIER, FRANCE, 2020 Smooth, mineraly, apricot	7.5/35
DEUX BARS, PICPOUL DE PINET, SOUTHERN FRANCE, FRANCE, 2020 Citrus, lemongrass, almond blossom	39
FEUDO ARANCIO, GRILLO, SICILIA DOC, ITALY, 2020 Mango, papaya, jasmine, delicate acidity	36
BROGLIA, GAVI DI GAVI LA MAIRANA, PIEMONTE, ITALY, 2019 Fresh, full body, complex	10/51
QUINTA DA LIXA, ANJOS DE PORTUGAL, VIHNO VERDE, MINHO, PORTUGAL, 2020 Refreshing, fruity, gently fizzy	34
OUTNUMBERED, SAUVIGNON BLANC, WAIRARAPA, NEW ZEALAND, 2020 Lime, gooseberry, tropical fruits	9/42
WAIPARA WEST, RIESLING, WAIRARAPA, NEW ZEALAND, 2002 Aged, petrol, hay, sour apple, ripe lime	50
SERRA DA ESTRELA, ALBARINO, RIAS BAIXAS, SPAIN, 2020 Apricot, pear, lemon, lime	40

מבעבע

SPARKLING

	125/Btl
GUSBOURNE, BRUT RESERVE, 2018 APPLEDORE, KENT, UK Honeyed green apple, lemon, white peach, toasted almond	12.50/66
PERRIER-JOUET, GRAND BRUT, NV REIMS, CHAMPAGNE, FRANCE Grapefruit, white peache, green hazelnut	85
FIDORA ORGANIC PROSECCO FRIZZANTE TENUTA CIVRANETTA, VENEZIA, ITALY Organic, unfiltered, citrus, bright acidity	8/38

תפריט חברים

SHARING MENU

ספטמבר
SEPTEMBER

צלחות

PLATES

A JOURNEY THROUGH OUR MENU CURATED BY
OUR HEAD CHEF, ERAN.

47 PER PERSON

OLIVE & FETA NOSH

Harissa marinated mixed olives, feta & lemon tyme

CHICKPEA HUMMUS

Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita

AUBERGINE MESS

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita

TEMPURA MONKFISH

Monkfish tail, vodka tempura, harissa caramel, lemon aioli, soft herbs

TUNISIAN TARTAR

Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita

CAULIFLOWER STEAK CRUMBLE

Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

FISH & FENNEL

Canoed sea bass, burnt sage, fennel & pickled herbs, vine tomatoes, butter & arak

קינוחים

DESSERTS

BURNT BABKA

Hazelnut & dark chocolate, morello cherry compote, creme anglaise

CHEESECAKE

Tonka cream cheese, milk jam, banana tempura, macademia, sumac

MALIBU MALABI

Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose

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**תפריט חברים
צמחוני / טבעוני**

**VEGETARIAN / VEGAN
SHARING MENU**

ספטמבר

SEPTEMBER

צלחות

PLATES

42 PER PERSON

FIERY LABNEH

Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita

OLIVE & FETA NOSH

Harissa marinated mixed olives, feta & lemon tyme

CHICKPEA HUMMUS

Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita

AUBERGINE MESS

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita

CRISPY FLOWER BUDS

Lemon fried roman artichoke, burnt aubergine, black tahini , wine reduction, stewed grapes

CAULIFLOWER STEAK CRUMBLE

Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley

CABBAGE ROAST

Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger

ALL DISHES CAN BE MADE VEGAN
ON REQUEST

קינוחים

DESSERTS

BURNT BABKA

Hazelnut & dark chocolate, morello cherry compote, creme anglaise

CHEESECAKE

Tonka cream cheese, milk jam, banana tempura, macademia, sumac

MALIBU MALABI (ve)

Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose

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