

צהריים / ערב

LUNCH / DINNER

LEVANTINE OLIVE MIX	5.5
Harissa marinated mixed olives	
GRAPES & FETA	5.5
Lemon thyme, stewed grapes	
FIERY LABNEH	8.5
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
CHICKPEA HUMMUS / BRAISED BEEF HUMMUS	8.5/13.0
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
AUBERGINE MESS	13.0
Blackened aubergine, oregano, tahini, pomegranate molasses, lychee, pita	
CRISPY FLOWER BUDS	14.0
Lemon fried roman artichoke, burnt aubergine, black tahini, wine reduction , stewed grapes	
CAULIFLOWER STEAK CRUMBLE	13.0
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
CABBAGE ROAST	13.0
Wine glazed cabbage, shawarma rub, purple basil & filo shards, crème fraîche, stem ginger	
SUNNY CEVICHE	16.0
Black seabream fillet, tiger milk, yellow peppers, mango, leeks, scotch bonnet, tagette flower	
TEMPURA MONKFISH	16.0
Monkfish tail, harissa caramel, lemon aioli, soft herbs	
PRAWN BAKLAVA	17.0
King prawns, kadaif, bitter lime syrup, lime cream, Persian lime & nori dust, pistachios, rose	
FISH & FENNEL	32.0
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
CRISPY CHICKEN & SHARON FRUIT SALAD	16.0
Red chicory, shawarma apricot glaze, basil, parsley	
TUNISIAN TARTAR	15.5
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
KEBAB DUMPLINGS	15.0
Lamb forequarter, date jus, shawarma spice, semolina, garlic yogurt, buttered pine nuts	
APRICOT SUPREME	18.0
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	

בראנץ'

WEEKEND BRUNCH

AUBERGINE SHAKSHUKA	13.0
Spiced tomato sauce, eggs, roasted aubergine, tahini, pickled chilli, chives, pita	
LAMB PARCEL SHAKSHUKA	16.0
Spiced tomato sauce, lamb kofta in a potato parcel , eggs, tahini, pickled chilli, chives, pita	
PITA MELT.	13.0
Braised portobello, tallegio, mozzarella, green peppercorn sumac & arak sauce, fried egg, parsley	
GRANOLA.	7.0
Greek yoghurt, nutty granola, macerated lychee, orange blossom honey	
STEAK & EGG	15.0
Sticky beef braise, smashed potato, baby plum tomatoes, harissa hollandaise, fried egg, coriander	
BLACKBERRY PITA FRENCH TOAST	11.0
Mango & yuzu, maple, creme anglaise, macademia nuts, rose	
FISH CLOUDS	16.0
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	13.0
Caramelised cabbage, crispy kale, wild garlic, filo shards, crème fraîche, stem ginger	
SUNNY CEVICHE.	16.0
Black seabream fillet, tiger milk, yellow peppers, mango, leeks, scotch bonnet, tagette flower	
CRISPY FLOWER BUDS	14.0
lemon fried roman artichoke, burnt aubergine, black tahini, wine reduction, stewed grapes	
CAULIFLOWER STEAK CRUMBLE	13.0
Fried cauliflower, pomegranate syrup, smoked parmesan crumble, lime yoghurt, parsley	
TEMPURA MONKFISH	16.0
Monkfish tail, harissa caramel, lemon aioli, soft herbs	
FISH & FENNEL	32.0
Canoed sea bass, burnt sage, fennel & picked herbs, vine tomatoes, butter & arak	
APRICOT SUPREME	18.0
Roast chicken supreme, apricot jus, pickled grapes, labneh, marjoram	
TUNISIAN TARTAR	15.5
Beef fillet, bulgur wheat, harissa, burnt peppers, mustard & garlic mayo, fresh oregano, pita	
SHAWARMA FRIES	5.0
Chunky potato, lemon aioli, twelve spice mix	

מזטים

MEZZA

CHICKPEA / BRAISED BEEF HUMMUS	8.5/13.0
Spiced chickpea salsa, pickled chilli, tomato pulp, parsley, sumac, pita	
FIERY LABNEH	8.5
Strained yoghurt, harissa, preserved lemon, crispy shallots, sumac, pita	
AUBERGINE MESS	13.0
Burnt marinated aubergine, oregano, tahini, pomegranate molasses, macerated lychee, parsley & rose, pita	
THREE CHILLIES	6.0
House harissa, salt-pickle chillies, grilled Turkish chillies, pita	
LEVANTINE OLIVE MIX	5.5
Harissa marinated mixed olives	
FETA & GRAPES	5.5
Lemon thyme, stewed grapes	

קינוחים

DESSERTS

BURNT BABKA	9.0
Hazelnut & dark chocolate, morello cherry compote, creme anglaise	
CHEESECAKE.	9.0
Tonka cream cheese, milk jam, banana tempura, macademia, sumac	
MALIBU MALABI	8.0
Coconut cream, orange blossom, white rum, mango, yuzu, coconut flakes, rose	

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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%	6
MACCABEE 5%	6

חריף

SPIRIT

25/50ml

GIN

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

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

BOURBON

BULLEIT BOURBON	6/11
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COGNAC

COURVOISIER	5/9
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VODKA

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

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

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, PEPPERMINT	

All our coffee is 100% Arabica

קוקטייל

COCKTAIL

FLYING CAMEL	13
Reyka, Cointreau, grapefruit, sumac, rose	
TOOTIM	13
Basil infused gin, strawberry gazoz, Cocchi Americano lemon, egg white	
HIT ME!	14
Vodka, Aprael, rose blossom water, passion fruit, lemon, radish	
ALLENBY PASSAGE	13
White Rum, pear, St-Germain, marjoram, citrus, egg white	
CHAMPAGNE MARTINI	16
Pierre Mignon Champagne, vodka, orange bitters	
SUMMER HIGH	15
Hendrick's Mid Summer Solstice, CBD oil, violet, Green Chartreuse, egg white	
HONEY & SMOKE	14
Monkey Shoulder, hickory smoked honey, white truffle	
SPICED MULE	13
Monkey Shoulder, ginger ale, lime, chilli, agave	
THE CURE	13
Reyka, orange juice, ginger, honey, turmeric	
TOXIC PASSION	14
Rum, passion fruit, lime, basil syrup	
BASIL & MINT SOUR	13
Basil infused Hendricks, cucumber, mint, lime	
CAMOMILE PISCO	13
Gin, pisco, lemon, grenadine, egg white	
POMEGRANATE & GINGER	13
Tequila, pomegranate, lime, ginger	
UNUSUAL NEGRONI	13
Hendrick's, Discarded vermouth, Campari	
HARISSA MARY	13
Cumin vodka, sumac & harissa, tomato juice	

גזוז

GAZOZ

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 GAZOZ	32

קל

SOFT

COCA- COLA	3
DIET COKE	3
FRESH LEMONADE	3.5

אדום

RED

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

קינוח

DESSERT

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

רוזה

ROSE

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

לבן

WHITE

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

OUTNUMBERED, SAUVIGNON BLANC, WAIRARAPA, NEW ZEALAND, 2020 Lime, gooseberry, tropical fruits	9/42	9/42
WAIPARA WEST, RIESLING, WAIRARAPA, NEW ZEALAND, 2002 Aged, petrol, hay, sour apple, ripe lime	50	50
SERRA DA ESTRELA, ALBARINO, RIAS BAIXAS, SPAIN, 2020 Apricot, pear, lemon, lime	40	40

מבעבע

SPARKLING

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

תפריט חברים

SHARING MENU

אוקטובר
OCTOBER

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, 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**

אוקטובר

OCTOBER

צלחות

PLATES

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

VEGETARIAN

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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תפריט חברים

FESTIVE SHARING MENU

AVAILABLE FROM NOV 22

צלחות

PLATES

FESTIVE SEASONAL MENU.

55 PER PERSON

SWEET POTATO HUMMUS

Sweet potato, tahini, dukkah, harissa

ARAK & BEETS CURED HALIBUT

Arak, beetroot, halibut, lard wafer, soft herbs, spiced pita crumb

FETA & CRANBERRIES

Ewe's milk feta, cranberry compote, chives

SYRIAN OLIVES

Green & black olives, preserve lemon, chili, lemon thyme

POUSSIN & FREEKEH

Baharat spiced freekeh stuffed poussin, mulled wine, sour cherries jus

or

FISH & FENNEL

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

STUFFING IN BRICK

Crispy brick pastry, Baharat spiced freekeh, cranberries, parsley

BLANC DE BLANC

White corn polenta mash, nutmeg, buttered salsify, truffle, macadamia

GREEN TEL & WHITE PEAK

Brussels sprouts, kohlrabi, rocket, parsley, dill, mint, macerated sharon fruit, mixed sesame seeds

קינוחים

DESSERTS

CHOCOLATE & RED VELVET BABKA

Almond cream, morello cherry, mandarin custard, candied citrus rind

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**תפריט חברים
צמחוני / טבעוני**

FESTIVE SHARING MENU
VEGETARIAN / VEGAN

AVAILABLE FROM NOV 22

צלחות

PLATES

FESTIVE SEASONAL MENU

VEGETARIAN.

55 PER PERSON

SWEET POTATO HUMMUS

Sweet potato, tahini, dukkah, harissa

AUBERGINE MESS

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

FETA & CRANBERRIES

Ewe's milk feta, cranberry compote, chives

SYRIAN OLIVES

Green & black olives, preserve lemon, chili, lemon thyme

CAULIFLOWER ROAST

Roasted whole cauliflower, Baharat, tahini, sour cherry jus, chervil

STUFFING IN BRICK

Crispy brick pastry, Baharat spiced freekeh, cranberries, parsley

BLANC DE BLANC

White corn polenta mash, nutmeg, buttered salsify, truffle, macadamia

GREEN TEL & WHITE PEAK

Brussels sprouts, kohlrabi, rocket, parsley, dill, mint, macerated sharon fruit, mixed sesame seeds

קינוחים

DESSERTS

CHOCOLATE & RED VELVET BABKA

Almond cream, morello cherry, mandarin custard, candied citrus rind

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