

TO START

BREAD & OLIVES (v)	10	CALAMARI	16
laffa, labneh, house olives		crispy fried, cucumber & dill tzatziki	
HOUSE PICKLES (v)	8	SEA BASS CRUDO	19
mixed traditional & not so traditional		preserved lemon, pomegranate, pistachio, buttermilk	
CHARRED & SMASHED EGGPLANT (v)	12	STEAK CARPACCIO	18
whipped sesame, garlic, lemon		raw beef, bulgur wheat, onion, mint	
FALAFEL BALLS (v)	14	QUEEN'S MARQUE VILLAGE SALAD (v)	14
four pieces, sesame, tomato ezme		olives, cucumber, tomato, feta	
FRIED ZUCCHINI (v)	12	ROOT & SHOOT TABBOULEH SALAD (v)	15
sea buckthorn tahini		parsley, mint, turnips, citrus, tomato	
GRILLED SARDINES	16	AVOCADO FATTOUSH SALAD (v)	16
three pieces, bone in, citrus, coriander, chili		crispy pita, radish, tomato, greens, pomegranate	
SIMMERED CHICKPEAS & TAHINI (v)	12	add falafel 6 / lemon chicken 8 / salmon 15	
sumac, cumin, garlic, sesame		ROASTED HEIRLOOM CARROTS (v)	14
FRIED CHEESE (v)	18	mint, orange, harissa, zhug, pistachio	
dairy sweet moon nabulsi sheep's milk cheese, citrus, honey, thyme, ouzo			
STUFFED GRAPE LEAVES (v)	15		
five pieces, bulgur wheat, cauliflower, caramelized onions			

(v) vegetarian

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

LARGER PLATES

SPANAKOPITA PIE (v) spinach, feta, garlic, dill	24	ROASTED CAULIFLOWER SHAKSHUKA (v) tomato caramelized yoghurt, dates, sumac, aleppo oil	25
PASTITSIO beef & lamb ragoût, cinnamon, béchamel custard, housemade tubetti	28	NOVA SCOTIAN LAMB TAGINE apricot, almond, raisin, roasted garlic, couscous	52
GRILLED OCTOPUS shawarma spice, nova scotian donair sauce	32	HALF LEMON CHICKEN oregano, date molasses, charred onion	26
GRILLED SEA BASS stewed white beans, peppers	39	BEEF TENDERLOIN STEAK 3oz (85g) or 6oz (170g), lemon pepper fries, mushrooms	25/55
YARMOUTH LOBSTER spinach, fennel, labneh, fresh eriste noodles	39		

KEBABS

served with toum and harissa

MUSHROOM (v)	22	JUMBO SHRIMP (3pcs)	42
CHICKEN WINGS (5pcs)	18	SALMON (200g)	29
BIFTEKI	19		

SIDES

GARLIC BASMATI PILAF (v) ginger, green onions	5	COUSCOUS (v) zucchini, peppers, turmeric	9
LEMON PEPPER FRIES (v) thick-cut, toum	9	BRAISED GREEN BEANS (v) simmered with potatoes, tomato, oregano, sherry	12
ROASTED HEAD CABBAGE aleppo chili, anchovies, parsley	12		

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