

TO START

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

NYE SPECIAL

WHOLE RED SNAPPER 95
rose petal chraimeh sauce, preserved lemon green harissa,
tahini green beans, harissa-braised red lentils

(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	25/49
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	8	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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