

## TO START

<b>BREAD &amp; OLIVES</b> (v)	11	<b>STUFFED GRAPE LEAVES</b> (v)	15
laffa, labneh, house olives		five pieces, bulgur wheat, cauliflower, caramelized onions	
<b>HOUSE PICKLES</b> (v)	8	<b>YELLOWFIN TUNA CRUDO</b>	19
mixed traditional & not so traditional		tomato, watermelon, pine nuts, preserved lemon, pomegranate	
<b>CHARRED &amp; SMASHED EGGPLANT</b> (v)	12	<b>STEAK CARPACCIO</b>	18
whipped sesame, garlic, lemon		raw beef, bulgur wheat, onion, mint	
<b>FALAFEL BALLS</b> (v)	14	<b>GREEK VILLAGE SALAD</b> (v)	14
four pieces, sesame, tomato ezme		olives, cucumber, tomato, feta, red onions	
<b>GRILLED SARDINES</b>	16	<b>ROOT &amp; SHOOT TABBOULEH SALAD</b> (v)	15
three pieces, bone in, citrus, coriander, chili		parsley, mint, turnips, citrus, tomato	
<b>SIMMERED CHICKPEAS &amp; TAHINI</b> (v)	12	<b>AVOCADO FATTOUSH SALAD</b> (v)	16
sumac, cumin, garlic, sesame		crispy pita, radish, tomato, greens, pomegranate	
<b>FRIED CHEESE</b> (v)	18		
dairy sweet moon nabulsi cow's milk cheese, citrus, ouzo, marinated olives			
<b>GRILLED CALAMARI</b>	18		
roasted garlic, lemon, olives, capers, anchovy, olive oil			

(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 & SANDWICHES

<b>SPANAKOPITA PIE</b> (v) 24 spinach, feta, garlic, dill, tomato ezme	<b>ROASTED CAULIFLOWER SHAKSHUKA</b> (v) 25 tomato caramelized yoghurt, dates, sumac, aleppo oil
<b>STUFFED EGGPLANT BYALDI</b> 21 stewed peppers, tomato, chickpeas, almonds	<b>DAVE'S BIFTEKI BURGER</b> 21 ground beef, pickled radish, zhug, tomato ezme, shaved cabbage, feta cheese, cheddar, lemon fries, toum & harissa
<b>GRILLED OCTOPUS</b> 33 shawarma spice, nova scotian donair sauce, tomato ezme	<b>CHICKEN KEBAB SANDWICH</b> 21 marinated chicken breast, house pickles, whipped tahini, cucumber, tomato, lettuce, lemon fries, toum, harissa
<b>PASTITSIO</b> 28 beef & lamb ragoût, cinnamon, béchamel custard, housemade tubetti	

## KEBABS

served with garlic basmati, house pickles, toum & harissa

<b>MUSHROOM</b> (v) 22 truffle za'atar	<b>JUMBO SHRIMP</b> 42 three pieces, red harissa
<b>CHICKEN BREAST</b> 18 shawarma spice	<b>SALMON</b> (200g) 29 lemon, dill
<b>BEEF BIFTEKI</b> 19 garlic, oregano	<b>LAMB SIRLOIN</b> 26 mint, pistachios
<b>BEEF TENDERLOIN</b> 24 sumac, sea salt	

## SIDES

<b>GARLIC BASMATI PILAF</b> (v) 8 ginger, green onions	<b>MIXED OLIVES</b> (v) 5
<b>LEMON PEPPER FRIES</b> (v) 9 thick-cut, toum	<b>BRAISED GREEN BEANS</b> (v) 12 simmered with potatoes, tomato, oregano, sherry
<b>COUSCOUS</b> (v) 9 zucchini, peppers, turmeric	<b>ROASTED HEIRLOOM CARROTS</b> (v) 14 mint, orange, harissa, zhoug, pistachio

# ^ D