



NIGHT KITCHEN

DINNER FEASTING WITH FRIENDS NIGHT KITCHEN STYLE 220 | 150 PER PERSON

HAPPY HOUR 50% OFF FOOD COCKTAILS & WINE MENU SUN - THUR - 18:00 - 19:00

- Hallah Bread 18
Homemade hallah, tahini butter & yellow peas fava
Tomato Carpaccio 38
Tomato confit with croutons, za'atar leaves and local labane cheese cream
Beetroots 44
Marinated in date honey & balsamic vinaigrette, celery, apple, green onion, sheep feta cheese and walnuts
Eggplant 'Masbaha' 36
Eggplant cream, chickpeas, red onion, coriander, tahini, date honey & lemon chili pepper vinaigrette
Crispy Ginger 49
Salmon tartar, kohlrabi, beetroot, onion & parsley, served on toasts, with caramel soy sauce and crispy ginger
Spring Ceviche 49
Drum fish tartar, tomato, chili, red onion, parsley, roasted almonds and sumac. On eggplant & labane cream
Cherry Salad 39
Colored cherry tomatoes, kalamata olives, scorched garlic, red onion, basil leaves, mozzarella cheese & croutons
King's Salad 41
Mixed lettuce, beetroot, kohlrabi, seasonal fruit, red & green onion, date honey vinaigrette and salted walnuts
Cauliflower 32
Tahini, homemade zhug, boiled egg & hot pepper
Sweet Potatoes 41
Baked, burnt peppers cream, arugula, chives crème fraiche & radish

- From the Oven 39 | 59
Shrimp 56
In flour mix batter, with tabbouleh salad, chives cream cheese, grated tomato & roasted almonds
Calamari Salad 56
Red onion, chipotle and sweet fennel in red wine. Mixed with spinach & greens on local labane
Fish Shawarma 62
Chopped fish fillet, tomato, pickled onion, chili and coriander, on handmade burnt pita with green tahini
Gnocchi | Vegan Pasta 62 | 59
Roasted mushrooms and cherry tomatoes, green beans, garlic & grated parmesan
Seabream Fillet 72
Stirfried zucchini and artichoke, red onion & chili. Zaatar and labane cheese on top
Hanger steak 72
Sliced, with horseradish crème fraiche on the side, atlantic salt & spicy tomato salsa
Local Rump Steak 87
Grilled, served with kale, green beans and onion in olive oil, garlic & shata pepper. On a hot cauliflower cream

- Crème Brûlée Lollipop 14
Vanilla bean and raspberry coulis
Crumble 27
Carmelized bananas, chocolate, crumble & vanilla ice cream
Coconut Malabi 29
Honey syrup, coconut & pistachio nuts
Chocolate Fudge 32
Pistachio whipped cream & salty pistachio nuts