



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

**Bread** ..... 18

Slices of challah baked on site, served with tahini and za'atar infused butter and masabacha (cream) of yellow chickpeas

**Tomato Carpaccio** ..... 41

Slow cooked tomatoes served with labane, fresh za'atar leaves and croutons

**Salmon Tartar & Ginger** ..... 48

Served with a salad of beetroot, kohlrabi, onion and parsley, topped with crispy ginger and a soy and caramel sauce, with fresh challah toasts

**Summer's Ceviche** ..... 49

Drum fish, cucumbers, green onions, red chili, mint and coriander served on a spicy mango yoghurt with roasted almonds

**Pineapple from Azoulai's Farm** ..... 44

Pineapple carpaccio marinated in a sweet balsamic vinaigrette, served with green onions, red chilies, salty cheese and roasted walnuts

**Burnt Eggplant Masabacha** ..... 37

Eggplant cream with spiced chickpeas, raw tahini, date honey with a pickled jalapeno and garlic vinaigrette and a salad of coriander and red onion

**Fasulia Bean Salad**..... 38

Black-eyed peas, tomatoes, celery, chili and chopped parsley served with labane

**Cherry Tomato Salad**..... 41

Cherry tomatoes, Kalamata olives, crispy garlic, red onion, basil, mozzarella cheese and croutons

**Green Salad** ..... 43

Mix of lettuce leaves, seasonal fruit, beetroot, kohlrabi, green onion, red onion and walnuts in a balsamic and date honey vinaigrette

**Cauliflower** ..... 39

Fried cauliflower covered in a green herb cream served with spicy tahini and half an almost hard-boiled egg

**From The Oven** ..... x

**Shrimp** ..... 56

Coated in a spiced flour mix and fried, served with tabbouleh salad, tzatziki and broken almonds

**Potato Gnocchi** ..... 62

Mushrooms, roasted cherry tomatoes, green beans, basil, garlic and parmesan

**Fish Shawarma** ..... 62

Chopped white fish, with "ras el hanout" spice, served with homemade burnt pita bread, green tahini, tomatoes, chili, coriander, pickled onions

**Meat Kanafeh** ..... 68

Chopped rump steak with burnt veggies, lamb dripping served with crispy kadaif noodles and roasted pine nuts, green tahini and grated tomatoes

**Greens and Spicy Calamari** ..... 61 | 72

Calamari / mushrooms served with pan roasted kale, spinach, courgette, carrot, cabbage, garlic, onion and chili served with labane / smoked carrots and chipotle cream (vegan option)

**Seabream Fillet** ..... 72

With stir-fried courgettes, artichokes, onions, chili, garlic in a white wine and butter sauce, served with dried za'atar and labane

**Hanger steak** ..... 79

Grilled and sliced served on a salad of freekeh, herbs, red onion and tomatoes, with horseradish crème fraiche on the side

**Local Rump Steak** ..... 84

Grilled, served with pan-fried kale, cabbage, onions, spinach, olive oil, garlic and lemon on smoked carrots and chipotle cream

**Crème Brûlée Lollipop** ..... 14

**Coconut Malabi**..... 29

**Bread pudding**..... 32

**Chocolate Fudge** ..... 32