



NIGHT KITCHEN

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

HAPPY HOUR

30% OFF FOOD ALCOHOL & WINE MENU 50% OFF ALCOHOL MIX SUN - THUR - 18:00 - 19:00

Brick Oven Homemade Bread 19 Served with tahini butter & tomato za'atar dip

Tomato Carpaccio 41 Slow cooked tomatoes & herbs. Served with labane, fresh za'atar leaves and croutons

salmon tartar 48 Lemon & chili oil. Served with sliced green apple, red onion, hot pepper, mint & basil. Cucumber foam and sweet roasted pistachio

drum fish 49 Raw, grilled pineapple, red onion, mint & basil salsa. Ginger tomato vinaigrette and roasted almonds

Burnt Eggplant Masabacha 37 Eggplant cream with spiced chickpeas, tahini & date honey, coriander and red onion. Pickled jalapeno & garlic vinaigrette

Fasulia Bean Salad..... 36 Black eyed peas, red onion, tomatoes & chopped parsley. Served on pink sumac labane

Azoulai's Farm Pineappl 44 Pineapple carpaccio marinated in a sweet balsamic vinaigrette, green onion, red chilies, salty cheese and roasted walnuts

Cherry Tomato Salad..... 41 Mixed cherry tomatoes, kalamata olives, crispy garlic, red onion, basil, salty cheese & croutons

Green Salad 41 Mixed lettuce, arugula, season fruit & walnuts. Sweet balsamic vinaigrette

Cauliflower 39 Fried cauliflower, covered with green herbs cream. Served with spicy tahini & almost hard boiled egg

Portobello Mushrooms 46 Roasted mushrooms, thyme, leek & garlic confit. Served on a smoked carrots cream

Shrimp 56 Deep fried, coated in a spiced flour mix. Tabbouleh salad, tzatziki cream & crushed almonds

Burekas..... 56 Filled with sweet potato, spinach, fresh oregano & spiced chickpeas. Served with pickles and tomato salsa

Potato Gnocchi 62 Hand-made. Grilled cherry tomatoes & mushrooms, green beans, basil, garlic and parmesan

Fish Shawarma 62 Chopped & spiced white fish, on a home-made burnt pita. Green tahini, cherry tomatoes, chili, coriander and pickled onion

Meat Kanafeh 68 Chopped rump steak & lamb with grilled veggies. Served with crispy kadaif noodles and roasted pine nuts, herbs tahini & grated tomatoes

Seabream Fillet 72 On spiced yellow chickpeas cream. Served with crispy green wheat, kale, fried onion & parsley

Calamari Pan..... 72 Calamari, red onion, mushrooms, kale & basil. Stir fried in tomato, butter, white wine, lemon and anise seeds. Fresh coriander on top

Hanger steak 79 Grilled & sliced. Served on freekeh with herbs, red onion and tomatoes. Horseradish crème fraiche on the side

Local Rump Steak 84 Grilled. with pan fried kale, cabbage and onions. Olive oil, garlic & lemon. Served on carrots & chipotle cream

Crème Brulee Lollipop 14

Coconut Malabi..... 29

Chocolate Mousse..... 32

Apple Pie 32