

MEZE / STARTERS

Chorizo Poached in Red Wine	R35
Octopus with Babaganoush	R35
Smoked Artichokes & Beetroot Labneh	R55
Spicy Marinated Olives with Pomegranate	R25
Honey Roast Sweet Potato Wedges with Toum	R25
Za'atar Fried Chicken Wings with Toum	R55
Roasted Beetroot with Za'atar & Spring Onions	R30
Burnt Spring Onions with Green Tahini Sauce	R40
Chargrilled Turkish Peppers with Oregano & Goats Cheese	R45
Lamb Kibbeh with Sumac Yoghurt	R65
Marinated Chicken Livers	R35
Flat Bread with Thyme & Smoked Salt	R10
Duklava - Confit Duck, Sumac Phyllo, Pickled Citrus, Pistachio Puree	R75

DIPS

Hummus / Labneh / Beetroot Labneh / Tzatziki / Babaganoush / Green Tahini / Ras El Hanout Yoghurt /	R25 / Dip
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MAINS

Pulled Lamb Shwarma Wrap with Pickles & Tzatziki	R95
Turkish Inspired Lamb Manti Pasta in Yoghurt & Paprika Sauce	R75
Moroccan Beef Short Rib with Pomegranate & Aubergine Salad	R160
Beef Fillet Kebab with Roasted Red Peppers & Date Sauce, Sweet Potato Fries	R120
Buttermilk Chicken Shish Kebab with Lemon Pickle, Flat Bread, Meditterean Slaw & Toum	R80
Citrus Grilled Line Fish with Leek Puree & Fennel Salad	R75
Cauliflower Steak with Za'atar Artichoke Cream	R65
Roast Veg Shwarma Wrap	R55

DESSERTS

Labneh Fridge Cheese Cake with Tahini Crumb & Orange Rind	R55
Dark Chocolate Cookies & Tahini Cream	R55
Orange & Cardamom Cake with Palm Sugar Custard	R55