

### **Mezze** Small plates to be shared

### **Legendary Hummus**

Pureed chickpeas, raw sesame tahina and extra virgin olive oil. 10.5
VEGAN | GLUTEN-FREE

#### Labneh

Arabic pressed yogurt, pickled eggplant and Kalamanta olives salad, walnut, Turkish chilli, and zaatar oil. 12

### **Premium Arabic Cheese Platter**

A selection of premium Arabic cheeses garnished with walnut, pistachio, dried fruits, wild flower honey. 18



### **Grilled Halloumi Cheese**

Grilled local Halloumi cheese, hazelnut Dukka, olive oil, thyme lemon. 15

### **Vegetables Platter**

Freshly cut vegetables, house pickles & olives 8.5

GLUTEN-FREE

## **Batata Harra** | Spiced Roasted Potatoes

Roasted potato chunks, coriander, chilli and fresh lemon juice. 11.50

### **Legendary Hummus + Brisket**

Our Legendary Hummus topped with over night slow roasted AAA beef brisket, cashew nuts and extra virgin olive oil. 17

NUTS



# **Makdoos** | Spicy Walnut Stuffed Baby Eggplants

Spicy stuffed baby eggplant, crushed walnut and Aleppo chilli oil. 10.5

NUTS | SPICY | GLUTEN-FREE

### Nakanik | Arabic Sausage

Arabic sausages sautéed with garlic, lemon and pomegranate molasses sauce. 14.5

NUTS | SPICY

### Falafel

Served with sumac pickled red onion, turnips and sesame Tahini dip. (5 pcs) 10.5

NUTS



### **Muhammara**

### **Spicy Crushed Walnut Spread**

Toasted crushed walnuts, Harissa paste, extra virgin olive oil and pomegranate molasses. 12

VEGAN | NUTS | SPICY

### **Baba Ghannoush**

Fire roasted eggplant, raw sesame tahina, with pomegranate molasses and golden crispy onion. 10.5

VEGAN

#### Mussabaha

Creamy warm chickpea, sesame tahini, Turkish chilli oil, cilantro relish, toasted slivered almond. 9.5

NUTS | GLUTEN-FREE



### **Foul Moudammas**

Fava beans and chickpeas stew, tomato, onion, jalapeño, extra virgin olive oil, tahina, garlic, Aleppo chilli and fresh lemon juice. 9.5

GLUTEN-FREE

#### Fetteh Bil Lahmeh

Layers of crispy pita chips, cooked chickpeas, spiced ground beef, tahini sauce, sizzling ghee and toasted almonds. 12

NUTS

### **Fetteh Hummus**

Layers of crispy pita chips, cooked chickpeas, tahini sauce, sizzling ghee and toasted almonds. 9.5

NUTS

Allergy Notice: Our food may contain or come into contact with wheat, milk, eggs, peanuts, tree nuts, soybean, sesame and dairy products. Please inform your server if you have any type of allergy.



### **Brunch Plates**

### Middle Eastern Baklawa Granola

Vanilla Labneh, pomegranate seeds, roasted Arabic nuts & sour cherries. 12

### **Overnight Oat & Chia Seeds**

Pistachio Halva, Medjool dates, red currants, date molasses. 13

### **Shakshuka Eggs**

Eggs cooked with red Shakshuka, Feta cheese, cilantro and olive oil. 14



### **Cheese & Eggs**

Eggs cooked with a mix of Akkawi (Arabic cheese) and Mozzarella cheese. 15

### **Sujuk Eggs**

Eggs cooked with beef and lamb Sujuk. 15

### **Potatoes & Herbs Eggs**

Eggs cooked with a potatoes and cheese, scallion and Zaatar oil. 14

### Makhlama

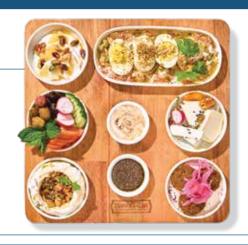
Eggs with ground beef and vegetables. 15
GLUTEN-FREE

# Sharable East Tea Can Signature Feast Board for 2

Served with Fresh Samoon Bread Basket

House Labneh, Foul Moudammas, hazelnut dukkha hard boiled eggs, assorted breakfast cheese, Qaymar with date molasses and nuts, olives, vegetables, Wild zaatar and olive oil dip, wild flower honey.

NUTS



### Mana'eesh Stone Baked Middle Eastern Pizza

### **Akkawi Cheese**

Arabic white cheese, nigella black seeds, pickled za'atar and tomatoes 14

### Zaa'tar

Za'atar mix, extra virgin olive oil, freshly cracked sumac, topped with pickled red onion, French radish, rocca and pressed yogurt. 11

### 3 Cheese & Herbs

Akkawi cheese, Greek feta cheese, Mozzarella cheese, smoked paprika, pickled red onion, pea tender. 15

### Lahm-B-Ajeen

Spiced minced beef & Lamb, arugula, pomegranate molasses, lemon and toasted almonds. 14

NUTS

### Sujuk & Cheese

Home made Sujuk, fermented tomato sauce, Bulgarian feta cheese, pickled chilli. 15

### **Roasted Sumac Chicken Mussakhan**

Sumac and olive oil roasted chicken, roasted slivered almond, caramelized onions, pomegranate molasses, ground sumac and cumin harissa labneh. 17



