



Salads

Seasonal Fattoush

Romaine lettuce, cucumber, tomatoes, red onions, radish, mixed peppers, fresh mint and oregano, pita chips and sumac vinaigrette. 15

VEGAN

Hand Chopped Tabouleh

Parsley, tomatoes, Spanish onions, lemon-soaked bulgur, with lemon and mint vinaigrette. 16

VEGAN

Kale, Beets & Feta

Black kale, cumin roasted beets, roasted carrots, chickpeas, pumpkin seeds, red currants, and honey lemon dressing. 16

NUTS | GLUTEN-FREE

Bowls

Grilled Chicken Shish

Grilled yogurt lemon-marinated chicken shish, Shirazi salad, chopped kale, tomatoes, legendary hummus, Kalamata olives, pita chips and vermicelli bulgur. 18

Falafel

Falafel, Hand chopped Tabouleh salad, beetroot hummus, roasted eggplant & cauliflower, house pickles, tahini sauce, pita chips and saffron Basmati rice. 18

VEGAN

Grilled Halloumi Cheese

Grilled Halloumi cheese, Seasonal Fattoush salad, boiled quinoa, zaatar labneh, Kalamata olives and Medjool dates. 19

VEGETARIAN

ADD PROTEIN

Falafel (4pcs) +5.5

Grilled Halloumi +7

Grilled Chicken Shish +6

Lamb & Beef Kabab +5

Brisket Shawarma +8



Mezze

Lentil Soup 7.5

VEGAN | GLUTEN-FREE

Stuffed Vine Leaves

1 pc: 3 / 4 pcs: 11

Ripened vine leaves stuffed with spiced parboiled rice, fresh vegetables and lemon pomegranate sauce.

VEGAN | GLUTEN-FREE

House Pickles & Olives 6

VEGAN | GLUTEN-FREE

Sumac Chicken Cigars

1 pc: 4 / 3 pcs: 11

Sumac and olive oil roasted chicken, wrapped in thin Saj bread.



Entrée

SELECT 1 PROTEIN + 2 SIDES + 1 DIP

SELECT 1

Protein

Falafel	19	Grilled Halloumi	22.5
Lamb & Beef Kabab	20	Brisket Shawarma	22.5
Grilled Chicken Shish	20		

SELECT 2

Sides

Basmati Saffron rice	Za'atar roasted vegetables
Vermicelli steamed bulgur	Sea salt and Za'atar fries
Coriander spicy potatoes	Tabbouleh salad +\$2
Tahini roasted cauliflower	Fattoush salad +\$2

SELECT 1

Dip

Legendary Hummus	Labneh Tzatziki
Roasted Beets Hummus	Tahini sauce
Baba Ghannouj	Garlic sauce
Spicy Muhammara	

Single Side: \$6

Single Dip: \$5



Desserts

Date & Cardamom Cookie

Freshly baked buttery cookie infused with madjool dates and crushed cardamom. 4.5

Cheese Kunafa

Crispy kataifi dough, sweet arabic cheese, rosewater and rose lime syrup, pistachio. 11

NUTS

Pistachio Baklava Muffin 5.5

Orange Nectarine Caramel - Muhallabeya

Arabic mastic, orange blossom flavoured labneh milk pudding. 11

NUTS

Breads

Samoon bread 5

Za'atar Focaccia 5

Sesame Kaak 8

Beverages

Cold Beverages

Soft Drinks

POP	3.5
Barbican	5
Ayran (Yogurt)	5
Bottled Water (L)	5
Sparkling Water (L)	7.5

House Refreshers

Hibiscus dried lime iced tea	6
Mint Lemonade	6

Hot Beverages

Specialty Tea

Cardamom house blend	5
Apple Orange Cinnamon	5
Marrakesh Mint	5

Specialty Coffee

Turkish Coffee, Single	4
Turkish Coffee, Double	6
Espresso	4
Americano	5
Latte	6
Cappuccino	6