

Mezze Small plates to be shared

Legendary Hummus

Pureed chickpeas, raw sesame tahina and extra virgin olive oil. 11.5
VEGAN | GLUTEN-FREE

Labneh

Arabic pressed yogurt, pickled eggplant and Kalamanta olives salad, walnut, Turkish chilli, and zaatar oil. 12.5

NUTS

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. 12

Legendary Hummus + Brisket

Our Legendary Hummus topped with over night slow roasted AAA beef brisket, cashew nuts and extra virgin olive oil. 18

NUTS



Makdoos | Spicy Walnut Stuffed Baby Eggplants

Spicy stuffed baby eggplant, crushed walnut and Aleppo chilli oil. 11.5

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) 12

NUTS



Muhammara

Spicy Crushed Walnut Spread

Toasted crushed walnuts, Harissa paste, extra virgin olive oil and pomegranate molasses. 13.25

VEGAN | NUTS | SPICY

Baba Ghannoush

Fire roasted eggplant, raw sesame tahina, with pomegranate molasses and golden crispy onion. 11.75

VEGAN

Mussabaha

Creamy warm chickpea, sesame tahini, Turkish chilli oil, cilantro relish, toasted slivered almond. 10.5

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. 11

GLUTEN-FREE

Fetteh Bil Lahmeh

Layers of crispy pita chips, cooked chickpeas, spiced ground beef, tahini sauce, sizzling ghee and toasted almonds. 14

NUTS

Fetteh Hummus

Layers of crispy pita chips, cooked chickpeas, tahini sauce, sizzling ghee and toasted almonds. 12.5

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. 14

Overnight Oat & Chia Seeds

Pistachio Halva, Medjool dates, red currants, date molasses. 16

Shakshuka Eggs

Eggs cooked with red Shakshuka, Feta cheese, cilantro and olive oil. 16



Cheese & Eggs

Eggs cooked with a mix of Akkawi (Arabic cheese) and Mozzarella cheese. 16

Sujuk Eggs

Eggs cooked with beef and lamb Sujuk. 16

Potatoes & Herbs Eggs

Eggs cooked with a potatoes and cheese, scallion and Zaatar oil. 15

Makhlama

Eggs with ground beef and vegetables. 16
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. 45

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



