

BRUNCH 19th September 2021

Mimosas are a good source of vitamin C

BREADS

Kubalah – Soft Yemeni Brioche, Tahini, Grated Tomato, Schug-----	6.5
Manakish – Labaneh, Chopped Onion Rose Harissa, Basil, Preserved Lemon-----	5
Jerusalem Style Pretzel - Black & White Sesame, Sunflower Seeds, Aioli Paprika-----	5
Blue Haze Manakish – Stilton, Garlic Confit, Sesame, Red Onion, Pesto -----	5

SMALL PLATES

Watermelon Sugar Dag – Yellowtail Ceviche, Feta Snow, Basil, Watermelon Ponzu, Sesame-----	13
Moroccan Fennel Salad – Harissa Vinaigrette, Kalamata, Yogurt, Citrus, Almonds, Herbs-----	9
Machneyuda’s Polenta – Asparagus, Truffle, Mushroom Ragout, Parmesan-----	10.5
Josperized Aubergine – Green Tahini, Black Tahini, Yogurt, Pomegranate, Mint, Berries, Duka-----	10
Bamya Delight – Jerusalem Style Hummus, Okra, Tomato & Pepper Sauce, Coriander, Shifka Juice-----	9

IN BETWEEN

Shakshuka Aduma - Tomato & Pepper Stew, 3 Eggs, Tahini, Parsley, Pita-----	12
Shock Talè! – Lamb Brisket, Tzatziki, Herbs, Grilled Shallots, Nitai’s Salsa-----	16

BIG PLATES

Sea Bream Yerushalmi – Aubergine Cream, Black Rice, Green Beans, Okra-----	17
Festive Chicken - Freekeh & Lentil Mujadara, Chicken Thigh, Bay Leaf Salsa, Tahini & Amba Sauce-----	18
Shikshukit 3.0 – Lamb & Beef, Green Tahini, Chickpeas, Aubergine, Shallot, Herbs, Kurdish Dips-----	19
Octopus al Lachuh – Yemeni Pancake, Truffle Harissa Sauce, Pomegranate, Herbs-----	26
Beef Fillet Of Galilee – Sorrel Cream, Tahini Capers, Sexy Cabbage, Parmesan, Cabbage Broth-----	29

Please Inform Us If You Have Any Food Allergies