

DINNER 21st September 2021

Sometimes, goodbyes are what we need.

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

Melafefoun - Kingfish Tartar, Cucumber Gazpacho, Pine-Nuts, Aubergine, Yogurt, Roe-----	13
Moroccan Fennel Salad - Harissa Vinaigrette, Kalamata, Yogurt, Almonds, Herbs-----	9
Bamya Delight - Jerusalem Style Hummus, Okra, Tomato & Pepper Sauce, Coriander, Shifka Juice-----	9
Machneyuda's Polenta - Asparagus, Truffle, Mushroom Ragout, Parmesan-----	10.5
Josperized Aubergine - Green Tahini, Black Tahini, Yogurt, Pomegranate, Mint, Berries, Dukka-----	10
Watermelon Sugar Dag - Yellowtail Ceviche, Watermelon Ponzu , Basil, Feta Snow, Sesame, Almonds-----	13

IN BETWEEN

Shula's Calzones - Bonfire Potato, Feta & Pecorino Ravioli, Cold Yogurt, Sage, Brown Butter-----	16
Midnight Shawarma - Bone Marrow, Bavette Shawarma, Caramelised Onion, Ras el Hanout-----	18

BIG PLATES

Leeklukit - Sea Bream, Grilled Leek Spaghetti, Persian Beurre Blanc, Sorrel-----	19
Festive Chicken - Freekeh & Lentil Mujadara, Chicken Thigh, Bay Leaf Salsa, Tahini & Amba Sauce-----	18
Octopus al Lachuh - Yemeni Pancake, Truffle Harissa Sauce, Pomegranate, Herbs-----	26
Shikshukit 3.0 - Beef & Lamb, Green Tahini, Chickpeas, Aubergine, Shallot, Pistachio, Kurdish Dips--	19
Beef Fillet Of Galilee - Sorrel Cream, Tahini Capers, Sexy Cabbage, Parmesan, Cabbage Broth-----	29

Please Inform Us If You Have Any Food Allergies