

Dinner

BREADS

Kubalah – Yemeni Brioche 7.5 / **Frena** – Grilled Pita Cloud 7 / **Abulafya** – Sesame Bagel 6.5

TO DIP

Labaneh & Tomato / **Tahini & Schug** / **Silan & Za'atar** 3.5ea

Harifim – Shifka, Harissa, Chilis 7

SMALL PLATES

Tarteri Oto – Aubergine Tartare, White & Black Aubergine Cream, Parsley & Chili-----13
Machneyuda's O.G – Polenta, Asparagus, Mushroom Ragout, Parmesan-----12.5
Nablus Gate Salad – Herbs, Rocket, Pita Crunch, Labaneh, Pomegranate & Blueberries-----12
Ashkenazim Done it Better – Hot Smoked Trout, Beetroot, Galotyri & Horseradish Sauce-----15.5
The Kusa Whey – Shaved Romano Zucchini, Labaneh Whey, Pistachio, Jmeed & Watercress-----13.5
Sardin Misardinia – House Marinated Sardin, Shifka, Olives, Labaneh & Sfinge-----12
Al Hadvash – Sea Bass Carpaccio, Confit Apples, Chili & Honey, Tarragon-----18

IN BETWEEN

Krov Cna'ani – Braised Cabbage, Labaneh, Herb Ash & Chili Ferment-----15
Chaim Shellano Tuttim – Grilled Prawns, Spring Vegetables, Strawberry, Sumac & Creme Fraiche-----26
Orez Lavan – Arborio Risotto, Crispy & Poached Artichoke, Labaneh, Preserved Lemon-----26

BIG PLATES

Chraime A River – Cod A La Plancha, Chraime Consommé, Wild Garlic Chermoula & Miranda Tomatoes-----34.5
Shishlik Tamnon – Cornish Octopus, Braised Radish, Crispy Lachuch, Pomegranate, Truffle & Harissa-----34
Yona Drozit – Grilled Poussin, Walnuts, Sumac, Marinated Romano Peppers-----42
Stekim – Sirloin (for 2) / Ex Dairy Ribeye(for 3-4) Pink Fir Potatoes, Seasonal Onion, Honey, Brown Butter Jus-84/115

Menu by Chef Assaf Granit & Chef Dan Pelles.

Please Inform Us If You Have Any Food Allergies.
A discretionary service charge of 13.5% will be added to your bill