

MENU

LUNCH BRUNCH DINNER DESSERT ROOFTOP HAPPY HOUR

Quisque tellus nibh, dapibus eu nibh nec, semper placerat erat. Sed sollicitudin lobortis odio, ac ultricies enim mattis dapibus. Donec ornare tortor nulla, eu posuere est auctor quis. Aenean auctor, nulla bibendum laoreet hendrit, nibh sem ornare tortor, vel pulvinar mi lectus at elit. Aenean lacinia risus ac nulla iaculis, eget venenatis sem lobortis. Donec orci est, feugiat eu porttitor sit amet, semper quis quam.

DIPS & CHIPS

HUMMUS...8
served warm with crispy pastima

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OVEN

KALAMAR TAVA...8
fried portuguese calamari with sujuk, pickled peppers and paprika aioli

DUCK FEUILLE DE BRIK...8
thin pastry filled with duck rilette, dried cherries & fresh mint

CIRCASSIAN DUCK...8
poached, creamy walnut sauce, paprika, garlic & onions

SPECIALTY COCKTAILS

BLOOD ORANGE GIMLET...6
Cit, blood orange puree, fresh lime juice shaken, served on the rocks

PERA 34...6
Pineapple, campari, orange bitters flute glass, orange twist

MANGO MARGARITA...6
Tequila, triple sec, mango puree, fresh lime juice shaken, served on the rocks

MEZES

KALAMAR TAVA...8
fried portuguese calamari with sujuk, pickled peppers and paprika aioli

DUCK FEUILLE DE BRIK...8
thin pastry filled with duck rilette, dried cherries & fresh mint

CIRCASSIAN DUCK...8
poached, creamy walnut sauce, paprika, garlic & onions

CRISPY PHYLLO ROLLS...6
three cheeses, fresh dill, cock dipping sauce

MIXED MEZE PLATTER...8
hummus, olives, pickled "turshu", muammara, smoked eggplants, feta

FRIED ARTICHOKE HEARTS...8
ghidghea flour, cumin aioli

KALAMAR TAVA...8
fried portuguese calamari with sujuk, pickled peppers and paprika aioli

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WINES BY THE GLASS
SOMMELIER'S SELECTION

WHITE WINES...6
Savignion Blanc
Chardonnay
Pinot Grigio

RED WINES...6
Malbec
Cabernet Sauvignon
Pinot Noir

MAIN PLATES

CHICKEN "ADANA"...28
cut roll with eastern mediterranean spices and onion-parsley medley

MANTI...28
hand dumplings, strained garlic yoghurt, sauteed marsh pepper

GRILLED AGED RIBEYE...35
shot pepper, butterbean butter, pickled baby carrots, cauliflower puree

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GRILLED AGED RIBEYE...35
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SIDES

MEDITERRANEAN FRIES...7
with sea salt & herbs

ROASTED BRUSSELS SPROUT...8
with potatoes & kasseri cheese

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