

# HI - KIFKON - ÇA VA?

SET MENU – Price Per Guest/ Min 2 Guests

## THE OUMMI \*429:- With Grill mix Or Fish \*579:-

### HUMMUS

Classic Chickpea Purée

### BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate SEASO

### SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil

### MHAMARA BEL JOUZ

Chili & Walnut Dip

### TARATOR DJEJ

Creamy Chicken Mix, Sesame paste & Pickled Wild Cucumber

### SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Sesame

### SWEET HALLOUMI

Tempura Halloumi, Honey, Walnuts & Black Cumin

### CHEESE ROLLS

Mozzarella, Vasterbotten Cheese, Thread Cheese & Truffle Oil

### SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

### FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

### SUJUK

Pan Fired Beef Sausage, Tomato, Chili & Onion

### JOWANEH BEL KUZBARA

Chicken Wings Marinated in Coriander, Lemon, Garlic & Chili

### TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain

## THE VEGETARIAN \*429:- With Fried Vegetables 529:-

### HUMMUS

Classic Chickpea Purée

### BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate

### SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil

### BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili CHE

### CHEESE ROLLS

Mozzarella, Vasterbotten Cheese, Thread Cheese & Truffle Oil

### FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

### FALAFEL

Fried Chickpea Balls & Tahini Sauce

### MAKDOUS

Pickled Mini Eggplants With Walnuts & Chili

### SWEET HALLOUMI

Tempura Halloumi, Honey, Walnuts & Black Cumin

### ITCH

Tomato Bulgur, Chili, Parsley & Chive

### FATTE

Warm Chickpeas, Garlic Yogurt, Browned Butter, Pine Nuts & Pita Croutons

### MOUSSAKA BATINJAN

Roasted Eggplant, Garlic, Onion, Tomato & Olive Oil

### FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate

## THE SIGNATURE \*429:- With Grill Mix Or Fish. Price Per Guest/ Min 2 Guests

### SEASONAL HUMMUS

Chickpea Purée, Basil, Tomatoes & Pine Nuts

### SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil

### OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Pine nuts

### SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Sesame

### BURRATA BEL ZATAR

Creamy Mozzarella, Fried Pita With Thyme, Tomato & Basil

### MHAMARA BEL JOUZ

Chili & Walnut Dip

### CHEESE ROLLS

Mozzarella, Vasterbotten Cheese, Thread Cheese & Truffle Oil

### SWEET HALLOUMI

Tempura Halloumi, Honey, Walnuts & Black Cumin

### CRISPY CHICKEN

Panko Fried Chicken Thighs, Aioli, Sweet & Sour Dip

### FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate

*Chef Kris Gergi*

If you have any food allergy or special dietary, please inform a member of staff

# HI - KIFKON - ÇA VA?

## COLD MEZA

### HUMMUS

Classic Chickpea Purée 95

### SEASONAL HUMMUS

Chickpea Purée, Basil, Tomatoes & Pine Nuts 99

### BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley & Pomegranate 95

### SEASONAL LABNE

Hung Yogurt, Mint & Olive Oil 95

### MHAMARA BEL JOUZ

Chili & Walnut Dip 95

### TARATOR DJEJ

Creamy Chicken Mix, Sesame paste & Pickled Wild Cucumber 95

### BURRATA BEL ZATAR

Creamy Mozzarella, Fried Pita With Thyme, Tomato & Basil 129

### MOUSSAKA BATINJAN

Roasted Eggplant, Garlic, Onion, Tomato & Olive Oil 95

### ITCH

Tomato Bulgur, Chili, Parsley & Chive 85

### TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Wheat Grain 109

### FATTOUCH

Seasonal Salad, Lemon, Pita Croutons & Pomegranate 109

### MAKDOUS

Pickled Mini Eggplants With Walnuts & Chili 85

### KEBBE NAJE

Lebanese Beef Tartare, Bulgur, Chili, Sesame Served With Garlic Cream, Onion & Mint 215

### KAFTA NAJE

Lebanese Beef Tartare, Bulgur, Chili, Parsley, Chili Sesame. Served With Garlic Cream, Onion & Mint 215

## WARM MEZA

### JOWANEH BEL KUZBARA

Chicken Wings Marinated in Coriander, Lemon, Garlic & Chili 95

### OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Pine nuts 109

### SWEET HALLOUMI

Tempura Halloumi, Honey, Walnuts & Black Cumin 99

### SAMBOSEK

Small Pasties Filled With Beef Mince & Onion 95

### FALAFEL

Fried Chickpea Balls & Tahini Sauce 95

### FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac 95

### SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Sesame 129

### CHEESE ROLLS

Mozzarella, Vasterbotten Cheese, Thread Cheese & Truffle Oil 95

### BALILA

Warm Chickpeas, Cumin, Chili, Olive Oil & Lemonn 95

### FATTE

Warm Chickpeas, Garlic Yogurt, Browned Butter, Pine Nuts & Pita Croutons 95

### BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili 85

### KRAYDES

Scampi, Coriander, Garlic, Lemon & Chili 110

### CRISPY CHICKEN

Panko Fried Chicken Thighs, Aioli, Sweet & Sour Dip 110

### SUJUK

Pan Fired Beef Sausage, Tomato, Chili & Onion 95

### FOUL

Fava Beans, Tomato, Onion, Parsley & Lemon 85

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## MAIN COURSE

### DJEJ MISHWE

Boneless Chicken Thighs, Hummus, Baba Ganouj & Garlic Cream 259

### KAFTA MISHWE

Grilled Veal Skewers, Hummus, Baba Ganouj & Garlic Cream 259

### LAHME MISHWE

Grilled Entrecôte Skewers, Hummus, Baba Ganouj & Garlic Cream 289

### FALAFEL

Fried Chickpea Balls, Mix Of Fried Vegetables, Herbs, Tahini Sauce & Hummus 249

### KASTALETTA MISHWE

Grilled Lamb Racks, Hummus, Baba Ganouj & Garlic Cream 289

### MAKALI

A Mix of Fried Vegetables, Hummus, Tahini Sauce & Hot Tomato Sauce 249

### SAMKE MISHWIE

Grilled Fish (Catch Of The Week) Tahini & Hot Coriander Dip 289

### MIX MASHEWE

Entrecôte Skewers, Boneless Chicken Thighs, Lamb Racks, Veal Skewers, Hummus, Baba Ganouj & Garlic Cream 299

## SIDES

### BATATA HARRA

Fried Potato Wedges, Coriander, Lemon, Garlic & Chili 85

### DOUBLE COOKED FRIES

Parmesan & Truffle 85

### ITCH

Tomato Bulgur, Chili, Parsley & Chive 85

## SAUCES

### OUMMI CHILI SAUCE

Sweet & Spicy Chili Sauce 30

### CREAM TOUM

Garlic Cream 30

### HOT TOMATO SALSA

Tomato, Olive Oil & Chili 30

### TARATOR

Tahini Sauce 30

### SPICY CORIANDER DIP

Spicy & Sour Coriander Dip 30



*Chef Kris Gergi*