

SHAKSHOUKA

FRIED EGGS WITH ONION, GARLIC, TOMATO & HERBS

Shakshouka

9.50

Shakshouka with Sojuk

11.00

Shakshouka with Halloumi

11.00

Zaatar with Olive Oil

5.00

VEGETARIAN

WRAPS IN PITA OR FLAT BREAD

Falafel V فلافل

7.00

Halloumi Cheese V جبنة حلوم

7.50

Hummus V حمص

6.50

Batata Harra V بطاطا حرّة

6.50

Fried Vegetables V مقالي مشكلنة

6.90

Hummus & Falafel V فلفل وحمص

7.00

VEGETARIAN PLATES

Falafel V فلافل

Mixture of ground chickpeas, broad beans, spices & fine croquettes served with tahini sauce.

7.25

Hummus V حمص

Chickpeas purée with sesame paste (tahini) and lemon juice.

7.25

Hummus Beiruti V حمص بيروت

Chickpeas purée with hot pepper, parsley, sesame paste (tahini) and lemon juice.

7.50

Moutabal Baba Ghanouj V متبل

Grilled aubergines purée mixed with sesame paste (tahini) and lemon juice.

7.25

Warak Enab V ورق عنب بالزيت

Vine leaves filled with rice, tomato, parsley, mint and onion, cooked in lemon juice and olive oil dressing.

7.00

Moussaka V مسقعة

chickpeas and sweet peppers.

8.00

Halloumi Meshwi V حلوم مشوي

Charcoal grilled Halloumi cheese.

8.50

Tabbouleh V تبولة

Finely chopped parsley, tomatoes, onion, fresh mint, cracked wheat, lemon juice and olive oil dressing.

7.00

Fattoush V فتوش

Lettuce, tomato, cucumber, parsley, fresh mint, onion, radish and fine Palestinian spices with lemon and olive oil dressing.

7.00

Foul Mudammas V فول مدمس

Boiled broad beans seasoned with garlic, lemon juice and olive oil.

Batata Harra V بطاطا حرّة V	7.00
Fried cubes of potatoes sautéed with garlic, fresh coriander leaves, sweet red and green peppers, Palestinian spices and chilli.	
Fried Vegetables V مقالي مشكلّة V	7.00
Deep fried aubergine, cauliflower.	
Labneh V لبنه V	7.00
Strained yoghurt served with olive oil and dried thyme, garlic optional.	
Palestinian Salad V سلطّة فلسطينية V	6.00
Lettuce, tomato, cucumber, parsley, mint, onion, chopped green chilli dressed with special spices, lemon & olive oil.	
Cucumber Yoghurt Salad V خيار ولبن V	7.00
Yoghurt with freshly cut cucumber and dried mint.	
Mixed Mezza (For 1) V مازة مشكلّة V	7.00
Hummus, moutabal, labneh, tabbouleh, falafel, warak Enab & Halloumi.	
Mixed Mezza (For 2) V مازة مشكلّة V	12.00
Hummus, moutabal, labneh, tabbouleh, falafel, warak Enab & Halloumi.	
	16.00

DISH OF THE DAY

Vegetarian V نباتي V	12.00
Chicken دجاج	14.00
Lamb لحم	16.00
Soup of the Day شوربة	7.00

MEAT & FISH

WRAPS IN PITA OR FLAT BREAD

Chicken Shawarma شاورما دجاج	7.00
Shish Taouk شيش طاووق (Chicken Cubes)	8.00
Kofta Meshwi (Minced Lamb) كفته	8.00
Lahem Meshwi لحم مشوي (Lamb Cubes)	8.00
Shawarma with Hummus حمص شاورما	8.00

MEAT & FISH PLATES

Arayes عرايس Grilled flat bread frilled with minced lamb.	8.50
Hummus Lamb Awarma حمص فاورما Chickpeas purée with sesame paste (tahini), lemon juice and olive oil dressing with lamb and pine nuts.	8.95
Kibbeh كبة مقليّة	

Deep fried lamb meatballs mixed with cracked wheat and onions, filled with sautéed minced meat, onions and pine nuts.	8.00
Sojuk سجق Spiced lamb sausages, grilled or fried with tomato and garlic.	8.00
Lahem Mashwi لحم مشوي Tender lamb cubes grilled on skewers with rice and salad.	16.75
Mixed Grill مشاوي مشكلة Lamb cubes, Minced lamb, marinated chicken cubes with rice and salad.	18.00
Lamb Cutlets كستلاتة غنم Grilled lamb cutlets served with rice and salad.	17.00
Kofta Meshwi كفته مشوي Minced lamb, onions and parsley grilled on skewers with rice and salad.	15.00
Lamb Kofta Khashkhash كفته خشخاش Minced lamb, parsley, garlic, grilled on skewers with a spicy tomato sauce with rice and salad.	16.00
Chicken Shawarma شاورما دجاج Slices of marinated chicken roasted on a skewer.	14.00
Shish Taouk شيش طاووق Marinated chicken cubes, grilled on skewers with rice and salad.	15.00
Farrouj Meshwi فروج مشوي Boneless marinated baby chicken, grilled.	16.00
Sea Bass سمك سي باس Seabass fish seasoned and grilled.	18.00
Mezze Box مازة مشكلة	9.50
Falafel Box فلافل / حمص / مقالي	9.50
Shawarma Box شاورما ويطاطا	9.50

MANAKISH / PIZZAS

TRADITIONAL OVEN BAKED PALESTINIAN FLAT BREAD

Zaatar V مناقيش زعتر

Baked pastry topped with mixed herbs (thyme, oregano, sumac & satureja) sesame seeds & olive oil.

6.50

Halloumi Cheese V مناقيش جبنة حلوم

Baked pastry topped with halloumi cheese.

7.50

Spinach V فطاير بالسبانخ

Baked pastry filled with spinach, onions, lemon juice olive oil & summac.

7.95

Vegetarian Pizza V بيتزا نباتية

Baked pastry topped with mixed vegetable, onions & tomatoes.

9.50

Lahm Bi Ajeen (Minced Lamb) لحم بالعجين

Baked pastry topped with minced lamb, onions & tomatoes.

7.95

Chicken Shawarma Pizza بيتزا شاورما دجاج

Baked pastry topped with chicken, onions & tomatoes. **10.50**

Sojuk Pizza بيتزا سجق
Baked pastry topped with special lamb sausage tomatoes. **10.50**

Assorted Mini Manakish (6pcs) معجنات **6.00**

SIDE ORDERS

Rice V رز **4.75**

French Fries/ Chips بطاطا مقلية **4.75**

Olives & Mixed Pickles زيتون وكبيس **2.00**

FRESH JUICES / COLD & HOT DRINKS

Orange عصير برتقال **4.25**

Carrot عصير جزر **4.25**

Apple عصير تفاح **4.25**

Cocktail عصير كوكتيل **4.25**

Carrot & Orange عصير جزر وبرتقال **4.25**

Carrot & Apple عصير جزر وتفاح **4.25**

Lemon & Mint ليموناضة مع نعناع **4.25**

Soft Drink / Water مشروبات غازية/ ماء **2.00**

Tea شاي **2.75**

Coffee قهوة **2.85**

Turkish Coffee قهوة **3.00**

DESSERTS

Knafeh كنافة نابلسية
A melted cheese dessert topped with a layer of semolina and covered in Honey syrup **7.00**

Baklava بقلوة
A rich, sweet layers of filo pastry filled with chopped Nuts and sweetened with honey syrup **5.00**

Rice Pudding رز بالحليب
Rice and milk pudding Topped with crushed pistachio **5.50**