

TA MENU

Fuel by Night | Israeli tapas bar

TO START

- Jerusalem bagel. 6
- Marinated olives & homemade pickles. 10
- Roasted capsicum, Moroccan salad & confit garlic. 7
- Labneh, tchirshi, pepitas. 7
- Hummus plate, tahini, zhug, cumin. 7
- Chopped liver, tanzia, red horseradish, pistachio. 14
- Burnt eggplant cream, roasted beetroot, pine nuts, chevre. 15
- Sashimi Snapper, green shallot oil, raw tahini, Asian salad. 18
- Crunchy Sweet potatoes tabbouleh, burghul, herbs, pomegranate, cucumber, almonds. 16
- Citrus salad, orange, grapefruit, olives, fennel, radicchio. 16



HOT BOWL

- Turkish lamb kofta. 27
- Beef & lamb balls, burnt tomato & onion, shifka, parsley, cabbage salad, hummus, tahini, zhug.
- Chicken shawarma. 25
- Chicken thighs & turkey, spices, caramelised onion, sumac onion & herbs salad, hummus, tahini, amba.
- Vegan Jerusalem mix. 26
- Mixed mushrooms, tofu, Jerusalem artichoke, chickpeas, parsley, spices, caramelised onion, sumac onion & herbs salad, hummus, tahini, amba.



PITA POCKET

- Lamb kofte/Chicken shawarma/Vegan mix. 19
- Hummus, roasted tomato, cabbage, onion sumac & herb salad, pickles, tahini, zhug, and LOVE.



SWEET

- Cheesecake, labneh cream & berries compote (GF) .15
- Baklava. 4

EXTRAS

- Pita \$3