

Menu

Fuel by night

Opening up

Marinated olives & pickles. 9.5

Jerusalem bagel, homemade dips. 21

Let's get sophisticated

King fish ceviche-

Grapefruit, cherry tomatoes, herbs, radish, labenah. 22

Burnt eggplant, Sabich style-

Tahini, amba, zhug, tomato salsa, potato shreds, chickpeas, perfect egg . 21

Hot and delicious

Turkish Lamb Kofta-

Beef & lamb balls, burnt tomato & onion, shifka, parsley, cabbage salad, hummus, tahini . 24

Chicken shawarma-

Chicken thighs & turkey, spices, caramelised onion, onion herbs & sumac salad, hummus, tahini, amba. 22

Vegan Kofta-

Lentils, nuts, and veggie balls, chilli cauliflower, tomato salsa, cabbage salad, hummus, tahini . 22

Comforting Moussaka-

Layers of burnt eggplant, flavoured meat ragout, bechamel, parmesan. 25

Hraime influence-

Poached barramundi in cherry tomato consommé, tahini chickpeas, green chili, preserved lemon, coriander. 26

Add some colour

Roasted broccolini-

Beet tahini, pistachio dukkha. 15

Crunchy Sweet potatoes Tabbouleh-

Burghul, herbs, sweet potato, almonds. 15

Green pumpkin boat & pitzuhim-

Roasted pumpkin, green tahini, currants, green & nuts. 16

What do you know about Pita?

Lamb kofte/Chicken shawarma/Vegan kofte-

Hummus, roasted tomato, cabbage, onion sumac & herb salad, pickles, tahini, zhug and LOVE. 17

Young at Heart

Chicken pita-

Hummus/ BBQ/tomato sauce/cucumber (if you like)

Pizza pita-

Pizza sauce, cheese, oregano

+ Apple juice+ Vanilla ice cream .17

Last thing...

Hot Chocolate fondant, pistachio ice cream. 12

Cheesecake, Berries, whipped Labneh. 12

Moroccan sweet's plate. 12

Mint tea/ Turkish coffee. 5

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