

TA MENU

Fuel by Night | Israeli tapas bar

TO START

- Jerusalem bagel. 6
- Marinated olives & homemade pickles. 8
- Roasted capsicum Moroccan salad & confit garlic. 5
- Labneh, tchirshi, pepitas. 5
- Hummus plate, tahini, zhug, cumin. 5
- Chopped liver, tanzia, red horseradish, pistachio. 13
- Burnt eggplant cream, roasted beetroot, pine nuts, chevre. 13
- Sashimi Snapper, green shallot oil, raw tahini, Asian salad. 15
- Crunchy Sweet potatoes tabbouleh Burghul, herbs, pomegranate, cucumber, almonds. 15
- Watermelon salad, Rocket, fennel, cucumber, mint, feta, nigella seeds, reduced balsamic. 15



HOT BOWL

- Turkish lamb kofta. 26
- Beef & lamb balls, burnt tomato & onion, shifka, parsley, cabbage salad, hummus, tahini, zhug.
- Chicken shawarma. 23
- Chicken thighs & turkey, spices, caramelised onion, sumac onion & herbs salad, hummus, tahini, amba.
- Vegan Jerusalem mix. 24
- 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. 17
- Hummus, roasted tomato, cabbage, onion sumac & herb salad, pickles, tahini, zhug, and LOVE.



SWEET

- Cheesecake, labneh cream & berries compote (GF). 13
- Baklava. 4

EXTRA

Pita \$3