

DINNER

BREADS

Kubalah - Soft Yemeni Brioche, Tahini, Grated Tomato, Schug-----	6.5
Manakish - Focaccia from the Past, Za'atar, Olive Oil, Labaneh-----	5
Jerusalem Style Pretzel - White Sesame, Olive Oil, Carob Molasses, Spices-----	5

SMALL PLATES

Hatzil Til - Roasted Aubergine, Tahini, Raspberries, Nuts Dukka, Tomato, Chilli-----	10
Machneyuda's Polenta - Asparagus, Truffle, Mushroom Ragout, Parmesan-----	10.5
Bandoora - Winter Tomatoes, Raspberry Parfum, Tarragon Basil Oil, Fennel, Kohlrabi, Olives-----	14
Nablus Gate Salad - Rocket, Coriander, Parsley, Pita Crunch, Almonds, Blueberries, Labaneh-----	9
Ashkenazim Do It Better - Cured Trout, Horseradish Foam, Creamy & Crispy Potato, Trout Roe, Dill----	13
Tuna Iraqi Tropical - Tuna Sashimi, Amba Pickled Okra, Green Mango, Chili & Herbs-----	15

IN BETWEEN

Hummus Gargirim - Jerusalem Style Hummus, Tahini, Chickpeas, Shifka, Pita-----	12
Shula's Calzones - Bonfire Potato, Feta & Pecorino, Brown Butter & Tomato Water, Almonds-----	17
Cabbage of Ahava - Braised Hispi Cabbage, Labaneh, Herb Ash, Chillies-----	15
Midnight Shawarma - Bone Marrow, Bavette Shawarma, Caramelised Onion, Ras el Hanout-----	18

BIG PLATES

Festive Chicken - Freekeh & Lentil Mujadara, Chicken Thigh, Bay Leaf Salsa, Tahini & Amba Sauce-----	20
Shikshukit 3.0 - Beef & Lamb, Tahini, Chickpeas, Aubergine, Shallot, Pistachio, Kurdish Dips-----	20
Octopus al Lachuh - Yemeni Pancake, Truffle Harissa Sauce, Pomegranate, Herbs-----	26
Cali Lo Cali - Cornish Sole, Risotto, Aubergine Cream, Okra, Chili Ferment-----	26
Beef Fillet Of Galilee -Tahini Capers, Sexy Cabbage, Parmesan, Cabbage Broth-----	29

Menu by Chef Assaf Granit & Chef Dan Pelles

Please Inform Us If You Have Any Food Allergies