

TO START**DAMASCUS OLIVES \$180***Panko crusted Kalamata olives, fried; served over labne and cayenne pepper oil***MIDDLE EASTERN GUACAMOLE \$190***With tahini, garlic, mint and serrano pepper***MIDDLE EASTERN POTATOES \$180***New potatoes served with chermoula alioli***POTATOES FRIES \$150****FRIED CALAMARI \$320***With sweet and sour sauce***CHEESE SKEWERS \$210***Baked halloumi style cheese skewers, served with tomato chutney***FRIED CAULIFLOWER \$180***With harissa-tahini***APPETIZERS****TUNA TOSTADA \$320***Avocado-wasabi puré, chile and lime oil, sesame seed oil, chives and fried ginger***OCTOPUS TOSTADA \$340***With Charmoula alioli, sautéed chile serrano sauce and purslane salad***CECINA CEVICHE TOSTADA \$240***Salt cured beef, marinated in lemon juice, chile serrano and pumpkin seeds and avocado.***SALMON TARTAR \$250***House cured salmon, chilli - lemon oil, mint, chives, pickled lemon and red onion over jícama***FRIED ARTICHOKE HEARTS \$210***With caper and habanero alioli*

SALADS**PURSLANE SALAD \$150***Feta cheese, cherry tomatoes and sunflower seeds***QUINOA TABOULE \$150***Red quinoa, cracked wheat, cherry tomatoes, cucumber, parsley and cilantro***BURRATA \$290***With sundried tomato pesto, arugula and tomato salad***WITH YOUR HANDS****SHRIMP TACO \$310***In flour tortilla with a spicy coconut sauce and slaw***GREEN CURRY CHICKEN KEBAB \$220***Ginger-lemongrass marinated chicken breast served over pita bread with French fries and house made green curry***BEEF KÖFTE TACO \$230***Middle east spiced beef in a kebab, served over pita bread, cucumber raita, spicy green chutney, pickled red cabbage***SALMON PIZZETA \$290***With avocado, capers and purslane***MEDITERRANEAN PIZZETA \$220***With goat cheese, artichoke hearts and arugula***SFIHA \$250***Grilled ground beef and lamb over pita bread, served with cilantro chutney, pickled red onion and tahini***SAMOSAS \$180***Stuffed with curried potato; served with cilantro – mint chutney and cucumber raita***FALAFEL \$150***Spinach, chickpea, parsley and mint served with yogurt and pickled onion***LENTIL BURGER \$190***Lentils, cremini mushrooms, nuts ,spices on brioche with sundried tomato peso; served with fries***KATAIFI SHRIMP \$390***Oven baked U-15 shrimp wrapped in kataifi: with spicy mint sauce***PORK SKEWERS \$290***Marinated in Pink peppercorn infused oomegranate syrup, served with purslane salad*

SHRIMP WITH POPCORN

Tempura shrimp, fried, topped with charmoula aioli **\$210**

TUNA TATAKI \$350.00

Yellow fin tuna, seared, served on chickpea hummus with macha sauce

OCTOPUS TACOS WITH CHORIZO \$320.00

In a corn tortilla, with beans, pork rinds, nopales and pickled red onion

BURGER WITH ROQUEFORT AND BACON \$350.00

On homemade bread, lettuce and caramelized onions

DESSERT

WARM DATE AND PECAN NUT CAKE **\$170**

Served with labne ice cream

CARDAMOM "ICE CREAM" **\$150**

With pistachio and cranberries

CHOCOLATE – PEANUT TRUFFLE CAKE **\$180**

LABNE ICE CREAM **\$135**

With mint syrup

CORN CAKE 150g **\$160**

With caramel ice cream and pomegranate syrup