



S U P R A

F O O D



FOOD

TO START

DAMASCUS OLIVES

Panko crusted Kalamata olives, fried;
served over labne and cayenne pepper oil
\$160.00

MIDDLE EASTERN GUACAMOLE

With tahini, garlic, mint and serrano pepper
\$190.00

MIDDLE EASTERN POTATOES

New potatoes served with chermoula alioli
\$190.00

FRIED CALAMARI

With sweet and sour sauce
\$320.00

CHEESE SKEWERS

Baked halloumi style cheese skewers,
served with tomato chutney
\$220.00

FRIED CAULIFLOWER

With harissa-tahini
\$190.00

SALADS

PURSLANE SALAD

Feta cheese, cherry tomatoes and sunflower seeds
\$160.00

QUINOA TABOULE

Red quinoa, cracked wheat, cherry tomatoes,
cucumber, parsley and cilantro
\$160.00

BURRATA

With sundried tomato pesto, arugula and tomato salad
\$300.00

APPETIZERS

SHRIMP AND OCTOPUS CEVICHE 180gr
harissa, lemon juice, serrano chili, Persian cu-
cumber, red onion
\$290

OCTOPUS SHIRTS 180gr
octopus slices, grilled onion aguachile and ser-
rano chili, Persian cucumber, sesame oil, Creole
cilantro, red onion.
\$340

TUNA TARTAR 180 gr
Cubed tuna, avocado, nori seaweed, olive oil,
serrano chili mayonnaise and grilled onion,
Creole coriander
\$290

TUNA TOSTADA

Avocado-wasabi puré, chile and lime oil, sesame
seed oil, chives and fried ginger
\$350.00

OCTOPUS TOSTADA

With Charmoula alioli, sautéed chile serrano sauce
and purslane salad
\$350.00

CECINA CEVICHE TOSTADA

Salt cured beef, marinated in lemon juice,
chile serrano and pumpkin seeds and avocado.
\$250.00

SALMON TARTAR

House cured salmon, chilli - lemon oil,
mint, chives, pickled lemon and
red onion over jícama
\$250.00

FRIED ARTICHOKE HEARTS

With caper and habanero alioli
\$220.00

SIDES

Potato wedges \$150
French fries \$150
Harissa olives \$150
Olives with thyme \$150

FOOD

WITH YOUR HANDS

SHRIMP TACO

In flour tortilla with a spicy coconut sauce and slaw
\$220.00

GREEN CURRY CHICKEN KEBAB

Ginger-lemongrass marinated chicken breast
served over pita bread with French fries and house made green curry
\$220.00

BEEF KÖFTE TACO

Middle east spiced beef in a kebab, served over pita bread,
cucumber raita, spicy green chutney, pickled red cabbage
\$230.00

SALMON PIZZETA

With avocado and capers and purslane.
\$300.00

MEDITERRANEAN PIZZETA

With goat cheese, artichoke hearts and arugula
\$250.00

SFIHA

Grilled ground beef and lamb over pita bread, served with
cilantro chutney, pickled red onion and tahini
\$250.00

SAMOSAS

Stuffed with curried potato; served with cilantro – mint chutney
and cucumber raita
\$190.00

FALAFEL

Spinach, chickpea, parsley and mint served
with yogurt and pickled onion
\$150.00

LENTIL BURGER

Lentils, cremini mushrooms, nuts ,spices on brioche
with sundried tomato peso;
served with fries and chermoula alioli
\$195.00

MAIN COURSE

KATAIFI SHRIMP

Oven baked U-15 shrimp wrapped in kataifi:
with spicy mint sauce
\$390.00

PORK SKEWERS

Marinated in Pink peppercorn infused
omegranate syrup, served with purslane salad
\$280.00

SHRIMP WITH POPCORN

Tempura shrimp, fried, topped
with chermoula aioli
\$220.00

TUNA TATAKI

Yellow fin tuna, seared, served on chickpea
hummus with macha sauce
\$350.00

OCTOPUS TACOS WITH CHORIZO

In a corn tortilla, with beans, pork rinds, nopales
and pickled red onion
\$330.00

BURGER WITH ROQUEFORT AND BACON

On homemade bread, lettuce
and caramelized onions
\$360.00

DESSERT

WARM DATE AND PECAN NUT CAKE

Served with labne ice cream
\$180.00

CARDAMOM ICE CREAM

With pistachio and cranberries
\$150.00

CHOCOLATE – PEANUT TRUFFLE CAKE

\$190.00

LABNE ICE CREAM

With mint syrup
\$145.00

CORN CAKE 150g

With caramel ice cream and pomegranate syrup
\$170.00