



MAIN COURSE

PEKMEZ PORK SKEWERS (6 pcs)
Marinated in spices and glazed with pekmez
\$280.00

POPCORN SHRIMP (90g)
Shrimp in tempura, fried, tossed with charmoula aioli
\$220.00

TUNA TATAKI (100g)
Seared yellowfin tuna, served on chickpea hummus with salsa macha
\$350.00

OCTOPUS TACOS WITH CHORIZO (3 pcs) (120g)
In a corn tortilla, with beans, pork rinds, nopales, and pickled red onion
\$330.00

ROQUEFORT AND BACON BURGER (150g)
With homemade bread, lettuce, and caramelized onion
\$360.00

SIDES

Potato Wedges \$150 250g / French Fries \$150 250g

DESSERTS

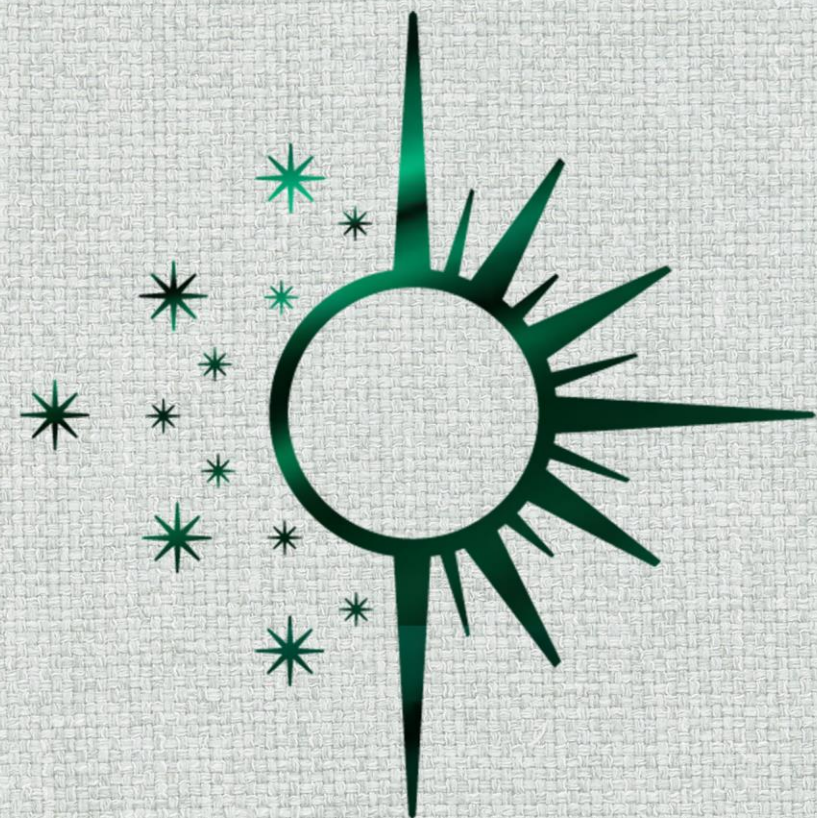
Date and Walnut Cake 180g
With sultanas; served with jocoque ice cream
\$180.00

Cardamom Frozen Yogurt 110g
With pistachios and blueberries
\$150.00

Truffle and Peanut Cake 120g
\$190.00

Jocoque Ice Cream 120g
With mint honey
\$145.00

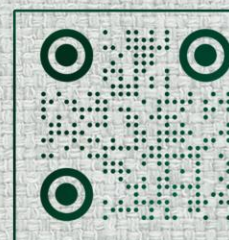
Corn Pie 150g
With caramel ice cream and pomegranate honey
\$170.00



SUPRA

FOOD

SCAN ME





APPETIZERS

SHRIMP AND OCTOPUS CEVICHE 180g

Harissa, lemon juice, serrano pepper,
Persian cucumber, red onion

\$290

TUNA TARTARE 180g

Cubed tuna, avocado, nori seaweed, olive oil,
serrano pepper and charred onion mayonnaise, cilantro

\$290

TUNNA TOAST 2 pcs

Avocado puree with wasabi, chili and lemon oil,
sesame oil, green onion, fried ginger

\$350.00

OCTOPUS TOAST 2 pcs

With Charmoula aioli and Toreados chili sauce,
purslane salad

\$350.00

CECINA TOAST 2 pcs

With avocado, spicy pumpkin seeds, red onion,
serrano pepper, and lemon.

\$250.00

TO SNACK ON

APRICOT OLIVES 120g

Panko-coated Kalamatas, fried; served over jocoque
with cayenne pepper oil.

\$160.00

MIDDLE EASTERN GUACAMOLE 140g

With tahini, garlic, mint, and serrano pepper

\$190.00

PATATAS BRAVAS 250g

With chermoula aioli

\$190.00

FRIED CALAMARI 180g

With sweet and sour sauce

\$320.00

CHEESE SKEWER 3 pieces

With spicy tomato chutney.

\$220.00

FRIED CAULIFLOWER 250g

With tahini and harissa

\$190.00

SALADS

Purslane Salad 120g

Feta cheese, cherry tomatoes, and sunflower seeds

\$160.00

Quinoa Tabbouleh 180g

Red quinoa, cracked wheat, cherry tomatoes, cucumber,
parsley, and cilantro.

\$160.00

WITH YOUR HANDS

SHRIMP TACOS (3 pieces, 180 g)

In a flour tortilla, tossed in a yellow chili sauce, dried
chilies, and coconut

\$320.00

GREEN CURRY CHICKEN KEBAB (100 g)

Chicken breast marinated with ginger, lemongrass, and
tea root; Grilled, served on pita bread with French fries
and green curry sauce

\$220.00

BEEF KÖFTE TACO 100g

Beef with onion, cumin, coriander seed, and lemon zest,
served with pita bread, cucumber raita, spicy green
chutney, and pickled red cabbage

\$230.00

SALMON PIZZA 220g

With avocado, capers, and purslane

\$300.00

MEDITERRANEAN PIZZA 220g

With goat cheese, artichoke heart, and arugula

\$250.00

SFIHA 150g

Pita bread with grilled beef and lamb; Accompanied by
pickled red onion, cilantro chutney, and tahini sauce

\$250.00

SAMOSAS (4 pieces, 180 g)

Filled with potato; with mint chutney and yogurt

\$190.00

FALAFEL (150 g)

Spinach and chickpeas; with parsley tahini

\$150.00

LENTIL BURGER (150 g)

With cremini mushrooms and sun-dried tomatoes,
served with potato wedges.

\$195.00

