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Marinated olives 8

Dukkah and sumac w sesame bread 8

Hommus w Afghani and sesame bread 9

Labne balls in thyme and chilli oil 10

Shanklish and tomato sambusek w preserved lemon salsa (4) 13

Lamb and pinenut sambusek w mint yoghurt (4) 13

Cauliflower chickpea and pomegranate salad 16

Scorched ocean trout w spiced tahini and fennel 19

Seared scallops w baby carrot toasted grains and sheeps milk labne 18

Cloudy bay clams w chermoula broth and moghrabieh 18

Charcoal grilled chicken wings w rosewater and sesame 15

Shakshuka style baked eggs w merguez sausages and coriander 18

Lamb dumplings w warm yoghurt and buerre noisette 18

'Chiche Taouk' style chicken w walnut tarator and condiments 34

Beef 'fasoulli' w braised legumes and rice pilaf 26

Orange and cardamom trifle 12

Tahini and date brulee w figs 12

Rosewater marshmallow (1) 2