

HABIBI PLATTERS

Available only on Tuesdays

MEAT

hummus kawarma, pumpkin kebbeh, muhamara, mutabel, baba ganoush, beetroot tahini, fatoush salad, beetroot salad, kafta, lamb shish, shish tawook, lamb sajaaq, fava bel ruman, patata harra

VEGETARIAN

hummus, pumpkin kebbeh, muhamara, mutabel, baba ganoush, beetroot tahini, fatoush salad, beetroot salad, labneh-filled falafel, labneh, feta with zaatar, zahra, fava bel ruman, patata harra

VEGAN

hummus, pumpkin kebbeh, muhamara, mutabel, baba ganoush, beetroot tahini, fatoush salad, beetroot salad, falafel, zahra, fava bel ruman, patata harra

2 pieces of bread pp included (gluten free available by request)
you can order extra bread for \$4 per piece

\$60 per person
\$25 per child (under 12)

GF :MADE WITHOUT GLUTEN-CONTAINING INGREDIENTS

V :VEGAN NF :NUT FREE DF :DAIRY FREE

Our menu contains allergens:peanuts, tree nuts, milk, eggs, sesame seeds, wheat

HALWAIAT - DESSERTS

WARBAAT BIL KISHTA	15
cheese stuffed filo, pistachio, lemon syrup	
MOHALA	16
rice pudding, rhubarb, rose water, orange blossom, pistachio, coconut - GF DF	
HALWA TALJ	16
house made halwa, sour cherry, sumac, pistachio, coconut - V GF	
KUNAFEE	18
filo, cheese, pistachio, lemon syrup	
CRÈME BRÛLÉE	18
rose water, orange blossom - GF	

TO FINISH

DESSERT WINE (Marlborough, New Zealand)	16
Churton Petit Manseng '17 organic/biodynamic practicing family run vinyard in the Waihopai Valley	
ARABIC COFFEE (Lebanon)	5
brazillian ground coffee, cardamom - add cream or condensed milk	
KARAK TEA (Jordan)	4
black tea, cardamom, clove, cinnamon, saffron, sugar, milk	
DAMASCUS TEA (Syria)	4
black tea, cardamom, mint	
HERBAL TEA (Palestine)	4
mint, rosemary, sage	

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Some of our dishes are "gluten free" available on request