

From the Black Sea to the Caspian Sea, our cuisine reflects a tradition shaped by olive oil, grains, fresh herbs, and open-fire cooking, creating food that is both nourishing and deeply flavourful.

SHARED PLATES

House-made, oven-baked signature pita bread - available to add to any dish | 6

TUNA TARTARE

Ahi Tuna, Oscietra Caviar, Lemon Labneh, Togarashi, Harissa Aioli

36

OCTOPUS

Batata Harra, Chimichurri, Radicchio

32

MEZZE SELECTION

Babaganoush, Tzatziki, Hummus, Pita, Crudite, Pickles

Add Muhammara +9

Add Edamame Hummus +9

60

LAMB BRUSCHETTA

Sourdough, Kashkaval Cheese, Pickled Shallots, Lamb Shoulder

33

FALAFEL

Chickpea, Parsley, Cilantro, Maple Tahini

21

CHICKEN WINGS

Harissa Aioli, Celery

28

BABAGANOUSH

Smoked Eggplant, Pomegranate, Walnut, Pita

24

MUHAMMARA

Walnut, Red Pepper, Pomegranate Molasses, Pita

26

HUMMUS

Crispy Chickpea, Sumac, Olive Oil, Pita

23

BURRATA BALADI

Tomato, Pomegranate, Sourdough

39

FRIED HALLOUMI

Toum, Zaatar, Lemon, Mango Chutney

25

WATERMELON SALAD

Feta, Mint, Olive Crumble, Apple, Passionfruit Dressing

26

FATTOUSH

Pomegranate Seeds, Pita Crisp, Red Wine Vinegar, Cucumber, Baby Gem, Sumac

25

SIDES & VEGETABLES

CHARRED BROCCOLINI & NDUJA | 12

TRUFFLE FRIES | 16

SAFFRON RICE | 8

CRISPY BRUSSEL SPROUTS & LABNEH | 12

BATATA HARRA | 12

PICKLES | 6

DIRTY RICE | 12

FROM THE FIRE

CRISPY CAULIFLOWER Red Pepper, Garlic, Lemon, Raisin, Labneh | 38

PRAWNS HARRA Harissa, Arak, Garlic, Sourdough | 48

LAMB BURGER Kashkaval, Sesame Brioche, Pickle, Red Onion, Baby Gem, Truffle Fries | 32

8OZ BEEF TENDERLOIN Wild Mushrooms, Levant Sauce | 79

WAGYU KOFTA SKEWER Green Chilli, Tomatillo, Pea, Mint, Pickled Shallot, Toum, Sourdough | 49

GARLIC CHICKEN Saffron Rice, Sumac Onion, Hummus, Chimichurri | 42

SALMON SKEWER Saffron Rice, Sumac Onion, Maple Harissa Glaze, Pomegranate Seed | 45

WHOLE FISH Chimichurri, Red Pepper, Garlic | M.P.

CHEFS CUT STEAK Pickled Pepper, Harissa Aioli | M.P.

LAMB CHOPS Tzatziki, Dukkah | Half 50 / Full 95

SIGNATURE PLATTERS

The Soul of the Levant, Served at Your Table

LEVANT PLATTER House Cut Steak, Hummus, Toum, Chimichurri, Sumac Onion, Pita | M.P.

MASHAWI PLATTER Lamb Chops, Tzatziki, Hummus, Sumac Onion, Muhammara, Pita | 130

GRILLED MIXED PLATTER Grilled Lamb Chops, Chicken Skewer, Wagyu Kofta, Hummus, Chimichurri, Toum, Tzatziki, Saffron Rice, Sumac Onion | 175

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

Dishes are served as prepared and may not arrive simultaneously. Some fish dishes may contain bones.