

TO START

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|--|----|---|----|
| BREAD & OLIVES (v) | 10 | CALAMARI | 16 |
| laffa, labneh, house olives | | crispy fried, cucumber & dill tzatziki | |
| HOUSE PICKLES (v) | 8 | SEA BASS CRUDO | 19 |
| mixed traditional & not so traditional | | preserved lemon, pomegranate, pistachio, buttermilk | |
| CHARRED & SMASHED EGGPLANT (v) | 12 | STEAK CARPACCIO | 18 |
| whipped sesame, garlic, lemon | | raw beef, bulgur wheat, onion, mint | |
| FALAFEL BALLS (v) | 14 | QUEEN'S MARQUE VILLAGE SALAD (v) | 14 |
| four pieces, sesame, tomato ezme | | olives, cucumber, tomato, feta | |
| FRIED ZUCCHINI (v) | 12 | ROOT & SHOOT TABBOULEH SALAD (v) | 15 |
| sea buckthorn tahini | | parsley, mint, turnips, citrus, tomato | |
| GRILLED SARDINES | 16 | AVOCADO FATTOUSH SALAD (v) | 16 |
| three pieces, bone in, citrus, coriander, chili | | crispy pita, radish, tomato, greens, pomegranate | |
| SIMMERED CHICKPEAS & TAHINI (v) | 12 | add falafel 6 / lemon chicken 8 / salmon 15 | |
| sumac, cumin, garlic, sesame | | ROASTED HEIRLOOM CARROTS (v) | 14 |
| FRIED CHEESE (v) | 18 | mint, orange, harissa, zhug, pistachio | |
| dairy sweet moon nabulsi sheep's milk cheese, citrus, honey, thyme, ouzo | | | |
| STUFFED GRAPE LEAVES (v) | 15 | | |
| five pieces, bulgur wheat, cauliflower, caramelized onions | | | |

(v) vegetarian

Please inform us of any allergies. We will do our utmost to accommodate, though we are unable to guarantee an allergen-free kitchen.

LARGER PLATES

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| SPANAKOPITA PIE (v) spinach, feta, garlic, dill | 24 | ROASTED CAULIFLOWER SHAKSHUKA (v) tomato caramelized yoghurt, dates, sumac, aleppo oil | 25 |
| PASTITSIO beef & lamb ragoût, cinnamon, béchamel custard, housemade tubetti | 28 | NOVA SCOTIAN LAMB TAGINE apricot, almond, raisin, roasted garlic, couscous | 52 |
| GRILLED OCTOPUS shawarma spice, nova scotian donair sauce | 32 | HALF LEMON CHICKEN oregano, date molasses, charred onion | 26 |
| GRILLED SEA BASS stewed white beans, peppers | 39 | BEEF TENDERLOIN STEAK 3oz (85g) or 6oz (170g), lemon pepper fries, mushrooms | 25/49 |
| YARMOUTH LOBSTER spinach, fennel, labneh, fresh eriste noodles | 39 | | |

KEBABS

served with toum and harissa

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|-----------------------------|----|----------------------------|----|
| MUSHROOM (v) | 22 | JUMBO SHRIMP (3pcs) | 42 |
| CHICKEN WINGS (5pcs) | 18 | SALMON (200g) | 29 |
| BIFTEKI | 19 | | |

SIDES

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| GARLIC BASMATI PILAF (v) ginger, green onions | 8 | COUSCOUS (v) zucchini, peppers, turmeric | 9 |
| LEMON PEPPER FRIES (v) thick-cut, toum | 9 | BRAISED GREEN BEANS (v) simmered with potatoes, tomato, oregano, sherry | 12 |
| ROASTED HEAD CABBAGE aleppo chili, anchovies, parsley | 12 | | |

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