

<b>LABNEH &amp; HARISSA</b>	7
Labneh yogurt dip, harissa oil, pistachio dukkah, challah bread*	
<b>PUMPKIN FRITTI</b>	9
D-fried pumpkin, tahini, amba	
<b>OCTOPUS &amp; FAVA</b>	18
Grilled and marinated octopus in the bed of greek fava spread and herbs	
<b>LOBSTER HUMMUS</b>	24
Home-made chickpea hummus, lobster, shrimp, tahini, chili crunch, challah bread*	
<b>HALLOUMI &amp; NASHI</b>	14
Grilled local halloumi cheese, chicory, nashi Japanese pear	
<b>MOROCCAN CIGARS</b>	14
Crunchy pastry filled with lamb and spices, tahini sauce	
<b>BUTTERFLIED SHRIMP</b>	13
Fried shrimp a la plancha, butter, garlic, rich langoustine sauce, challah bread*	
<b>CHIPIRONES BABY SQUIDS</b>	13
Yoghurt, harissa oil	
<b>OYSTER MUSHROOM KEBAB</b>	12
Grilled oyster mushrooms, green miso&tahini sauce, chimichurri	
<b>MISO GLAZED CABBAGE</b>	9
Roasted cabbage, miso, shiitake, hazelnuts	
<b>SCHNITZEL PLATE</b>	15
Two baby schnitzels (veal or celeriac), slaw, tahini, harissa oil, fresh jalapeños, pickle	
<b>SCHNITZEL SANDWICH</b>	15
Challah bread, two baby schnitzels (veal or celeriac), slaw, pickle, fresh jalapeños, tahini, aioli	
<b>GREEN SIDE SALAD</b>	6
<b>FRENCH FRIES</b>	5
<b>CHOCOLATE CAKE</b>	5
Olive oil, Maldon salt	