

MENU

DIPS

KUBRI HUMMUS	12
extra virgin olive oil, zaatar, dukka	
PUMPKIN HUMMUS	15
butter roasted pumpkin, zaatar, pumpkin seed, oregano	
MUHAMMARA	15
grilled red peppers, walnut, pomegranate molasses, feta, crispy sage	

MÉZA

HALLOUMI KATAIF	12
chili honey, dukka	
SUJUK SAUSAGE	18
housemade beef sausage, roasted tomato sauce, paprika, mejdoul date relish	
HISPI CABBAGE	18
Aleppo pepper butter, shanklish, cri-cri peanut, pickled apricot, oregano	
BEEF TARTARE FTILEH	18
beef fillet, salt and pepper, freekeh, smoked toum, taro chips, grassy extra virgin olive oil	
CAULIFLOWER FATTOUSH	16
feta, crispy shallot, pistachio, soft herbs, lemon sumac dressing	
ESCARGOT SHAWARMA	15
wild snails, parsley shawarma butter, tarator, lemon pickles	
GAMBAS	19
à la plancha, coriander salsa, lemon, shrimp oil	
CHICKPEA FATTEH	16
braised chickpeas, garlic yoghurt, crispy pita, chili butter, toasted almonds	
OCTOPUS IMSABAHA	21
chickpea imsabaha, coriander salsa, turnip pickle, nasturtium	

TABAK for 2 people

LALA ROASTED CHICKEN	35
toum, black lime labneh, lemon chicken jus	
SAMKEH HARRA	39
seabass, tomato harra sauce, coriander salsa, chili crunch, labneh	
LAMB SHANK	39
braised, mashaoui spice, freekeh, almond, walnut, pistachio, lamb gravy	

SIDES

/ fried rice, lentils, golden onions, pomegranate	9
/ potato, tomato spices, coriander, toum	9
/ little gem, labne, vinaigrette tahini, pistachio	8
/ yoghurt, mint, cucumber, dill	7

SOFRA to share, for 4 to 6 people

SHORTRIB - SHAWARMA SPICES	130
tahini, tomato confit, parsley, sumac, toum, khebez	

HELO

HALWA GLACÉ	13
almond, pistachio, dark chocolate, artisanal raw tahini	
NAMMOURA	13
lemon almond cake, honey labneh, calendula	
CHOCOLATE GANACHE	13
dark chocolate, caramelised almond, extra virgin olive oil, sea salt	

Net prices in euros, including taxes and service
Information on allergens is available upon request - EN

