

MENU

DIPS

KUBRI HUMMUS	12
extra virgin olive oil, zaatar, dukka	
WAGYU HUMMUS	22
blade steak, bottarga, toasted pine nut, wagyu fat	
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	
LAMB TARTARE FRAKEH	18
kammouneh, green cardamom oil, roasted shallot, pistachio	
CAULIFLOWER FATTOUSH	16
feta, crispy shallot, pistachio, soft herbs, lemon sumac dressing	
BRUSSELS SPROUTS	15
deep fried, coriander, lemon, tarator, crispy shallot	
BEEF SHANK	19
crispy, giant butter beans, confit garlic, gravy, smoked cinnamon	
CHICKPEA FATTEH	16
braised chickpeas, garlic yoghurt, crispy pita, chili butter, toasted almonds	
OCTOPUS IMSABAHA	23
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

SHORTTRIB - 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	
PINENUT TART	13
honey custard, fleur de sel	

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

