

MENU

LUNCH FORMULA 25 €/person

LITTLE GEM SALAD - labneh, vinaigrette tahini, pistachio*

SUJUK SAUSAGE* or CHICKPEA FATTEH*

1 SIDE or DESSERT

GLASS OF WINE (+ 5€)

MÉZA

KUBRI HUMMUS 12
extra virgin olive oil, zaatar, dukka

HALLOUMI KATAIF 12
chili honey, dukka

MUHAMMARA 15
grilled red peppers, walnut, pomegranate molasses, feta, crispy sage

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

CHICKPEA FATTEH* 16
braised chickpeas, garlic yoghurt, crispy pita, chili butter, toasted almonds

BRUSSELS SPROUTS 15
deep fried, coriander, lemon, tarator, crispy shallot

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

LAMB SHANK 39
braised, mashaoui spice, freekeh, almond, walnut, pistachio, lamb gravy

SIDES 9
/ vermicelli rice, curcuma* 8
/ little gem, labneh, vinaigrette tahini, pistachio* 7
/ yoghurt, mint, cucumber, dill*

HELO

NAMMOURA 13
lemon almond cake, honey labneh, calendula

Prix nets en euros, taxes et service compris - EN
Information about allergens is available upon request.

