

**MENU**

## DIPS

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KUBRI HUMMUS	12
extra virgin olive oil, zaatar, dukka	
KAFTA HUMMUS	16
confit tomato, pickled shallot, biwaz	
WHIPPED LABNEH	15
feta, grilled broccolini, black olives, pink radish, soft herbs	

## MÉZA

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HALLOUMI KATAIF	12
chili honey, dukka	
MAKANEK SAUSAGE	18
housemade veal sausage, chard, pomegranate molasses, charred labneh	
HISPI CABBAGE	18
Aleppo pepper butter, shanklish, cri-cri peanut, pickled apricot, oregano	
MILKFED LAMB	18
tartare, kammouneh burghul, charred shallot, toum, pink radish, tlameh cracker	
FENNEL APPLE FATTOUCHE	17
feta, crispy shallot, pistachio, soft herbs, lemon sumac dressing	
PRAWN SHAWARMA	21
shawarma butter, tarator, lemon, coriander	
ASPARAGUS FATTEH	17
yoghurt sauce, wild garlic butter, crispy pita, bottarga	
OCTOPUS IMSABAHA	23
chickpea imsabaha, coriander salsa, turnip pickle, nasturtium	

## TABAK for 2 people

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LALA ROASTED CHICKEN	36
toum, black lime labneh, lemon chicken jus	
SEABASS TAOUK	40
vine leaf papillote, labneh paprika marinade	
SHORTTRIB YAKHNEH	40
seven spice beef jus, confit tomato, dill salad	

## SIDES

/ fried rice, lentils, golden onions, pomegranate	9
/ potato, tomato spices, coriander, toum	9
/ little gem, labne, vinaigrette tahini, pistachio	9
/ steamed chard, tahini, pomegranate molasses, lemon garlic dressing	9

## SOFRA to share, for 4 to 6 people

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

## HELO

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HALWA GLACÉ	13
almond, pistachio, dark chocolate, artisanal raw tahini	
NAMMOURA	13
lemon almond cake, honey labneh, calendula	
KARABEEJ TART	13
pistachio filling, flower waters, natef marshmallow fluff	

*Net prices in euros, including taxes and service*

*Information on allergens is available upon request - EN*

