

MENU

LUNCH FORMULA 25 €/person

LITTLE GEM SALAD - labneh, vinaigrette tahini, pistachio*

EGGPLANT SHAWARMA* or KABAB ORFALI*

1 SIDE or DESSERT

GLASS OF WINE (+ 5€)

MÉZA

KUBRI HUMMUS 12
extra virgin olive oil, zaatar, dukka

HALLOUMI KATAIF 12
chili honey, dukka

WHIPPED LABNEH 15
feta, grilled broccolini, black olives, pink radish, soft herbs

MAKANEK SAUSAGE 18
housemade veal sausage, chard, pomegranate molasses, charred labneh

HISPI CABBAGE 18
Aleppo pepper butter, shanklish, cri-cri peanut, pickled apricot, oregano

EGGPLANT SHAWARMA* 16
roasted eggplant, shawarma butter, tarator, shallot pickles, pomegranate salsa, coriander

KABAB ORFALI* 17
veal kafta, aubergine, hummus, confit tomato, soft herbs, sumac

OCTOPUS IMSABAHA 23
chickpea imsabaha, coriander salsa, turnip pickle, nasturtium

TABAK for 2 people

LALA ROASTED CHICKEN 36
toum, black lime labneh, lemon chicken jus

SHORTRIB YAKHNEH 40
seven spice beef jus, confit tomato, dill salad

SIDES

/ vermicelli rice, curcuma 9

/ little gem, labneh, vinaigrette tahini, pistachio 9

/ steamed chard, tahini, pomegranate molasses, lemon garlic dressing 9

SOFRA to share, for 4 to 6 people

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

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.

