



MODERN MEDITERRANEAN IN AN OPEN FIRE KITCHEN,
A JOURNEY FROM BARCELONA TO BEIRUT

:: SNACKS ::

CRISPY CIGARS 12
White fish, sour cream, zhug

HALLOUMI FRIES^(V) 6
Za'atar, garlic, lemon, chili

LAMB SKEWERS 10
Grilled with merguez spices

:: STONE-OVEN BAKED BREADS ::

KUBANEH Pillowy, pull-apart brioche bread **6.5** | **PITA** Baked in our wood-fired oven **5**
FLATBREADS Spiced lamb, chili, sumac, yoghurt **12** | Swiss chard, feta cheese, pine nuts^(V) **9**

:: DIPS ::

HUMMUS TATBILLA^(V0) 8
Chickpea, shifka, pine nuts

MUHAMMARA^(V0) 9
Grilled pepper, chili, walnut, pomegranate molasses

WHIPPED ROE 9
Confit garlic, za'atar, radish

BABA GANOUSH^(V0) 8
Charred aubergine, tahini, lemon, garlic

SPINACH BORANI^(V) 9
Spinach, caramelised onions, yoghurt, feta, pistachio

CRUDITÉS^(V0) 7
Seasonal vegetables for dips

:: CRUDO & SALADS ::

SEA BASS CRUDO 18
Moscatel vinaigrette, navelina oranges, pickled fennel

TUNA TARTARE 19
Mediterranean tuna, crispy capers, urfa alioli

FATTOUSH SALAD^(V) 10
Tomato, cucumber, radishes, feta, almonds, croutons

TOMATO CARPACCIO^(V) 12
Sherry vinegar, pickled shallots, pine nuts

:: EARTH ::

GRILLED MARINATED PEPPERS^(V0) 8
Sherry vinaigrette, garlic

GRILLED HISPI CABBAGE^(V) 9
Lemon tahini, Urfa brown butter

CHILI CAULIFLOWER^(V0) 12
Garlic, lemon, chili, fresh grated tomato

BATATA HARRA^(V0) 8
Harissa, garlic, parsley

CHARGRILLED AUBERGINE^(V0) 10
Cashew ajo blanco, sambal

JEWELED RICE^(V) 18
Saffron, dried fruit, pistachio, pomegranate

:: SEA ::

GRILLED CALAMARI 18
Green pepper salsa, sweet onion, citrus

SEA BASS WITH CHERMOULA 24
Grilled on the robata, herb salad, chermoula yoghurt

OCTOPUS HAMOOSTA 28
Turmeric labneh, spinach, crispy chickpeas

WHOLE GRILLED FISH 48
Lemon, olive oil

:: LAND ::

GLAZED SHOULDER OF LAMB 34
Pomegranate, mint, yoghurt

CHICKEN & APRICOT TAGINE 32
Berbere spice mix, pickled apricot, sour cream

ENTRECOTE 26
300g local beef from Girona, chimichurri

PRIME RIB ON THE BONE 'CHULETON' 90
1kg aged local beef from Girona, chimichurri

HARISSA Paste made of dried red peppers, garlic, cumin & paprika

SHIFKA Spicy pickled pepper

TAHINI Sesame seed paste

URFA Smoky, slightly sweet Turkish chili pepper

ZHUG Green paste made of coriander & green chili

ZA'ATAR A blend of wild dried herbs, sumac & sesame seeds