

after

Dinner & Party

LORA

MODERN MEDITERRANEAN IN AN OPEN FIRE KITCHEN

:: STONE-OVEN BAKED BREADS ::

KUBANEH Pillowy, pull-apart brioche bread **8**

FLATBREADS

PULLED MERGUEZ LAMB 13
Oven-baked flatbread topped with pulled merguez lamb, onion, sumac, yogurt, garlic, and shifka peppers

RED PEPPER 12
Oven-baked flatbread topped with roasted red pepper, feta cheese, pine nuts, and chili

BLACK TRUFFLE 22
Oven-baked flatbread topped with Burrata, and shaved black truffles

:: CRUDO & SALADS ::

LOBSTER SALAD 48
Baby lettuce leaves, cucumbers, cherry tomatoes, herbs, radish, fresh herbs, and spicy mayo

TUNA TARTARE 24
Sustainable Mediterranean tuna with shallots, and fried capers

Optional: Ossetra Imperial caviar 8€

FATTOUSH SALAD^(V) 14
Cherry tomatoes, baby cucumber and radish with toasted almonds, feta, fresh herbs, and crispy pita

CLASSIC STEAK TARTARE 34
Hand-chopped beef steak with capers, cornichons, pickled shallots, chives and egg yolk, served with oven-baked pita bread

Optional: Ossetra Imperial caviar 8€

BEETROOT CARPACCIO^(V) 14
Sherry vinegar, pickled shallots, and pine nuts

:: EARTH ::

FRENCH FRIES^(V) 10
With infused mayonnaise

JEWELLED RICE^(V) 19
Aromatic saffron rice with dried apricot, pine nuts, herbs, pistachio, cranberries and crispy onion

SPICY CAULIFLOWER^(V0) 14
Garlic, lemon, chili, fresh grated tomato

GRILLED TENDER STEM BROCCOLI^(V0) 11
Chargrilled broccoli bimi served with lemon tahini sauce

:: SEA ::

GRILLED SEABASS 33
Served with herb yoghurt and herb salad

GRILLED JUMBO PRAWNS WITH CITRIC SALAD 48
Four grilled jumbo prawns with herbs, radicchio, and citrus fruit salad

GRILLED OCTOPUS WITH HARMOOSTA 29
Chargrilled octopus served with turmeric labneh, sautéed spinach, fresh herbs, and crispy chickpeas

WHOLE FISH OF THE DAY 57
Whole fish of the day served with lemon and parsley salsa

:: LAND ::

GRILLED SECRETO IBÉRICO 28
Chargrilled secreto ibérico glazed with apricot and served with roasted shallots

GRILLED BERBERE CHICKEN 34
Chicken with berbere spices, pickled apricot and sour cream

WAGYU RIBEYE WITH FRENCH FRIES 75
300g Australian Wagyu ribeye roll with French fries, chimichurri, and mustard mayonnaise

GRILLED ENTRECOTE 52
500g flame grilled entrecote served with salsa verde

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

SHIFKA Spicy pickled pepper

URFA Smoky, slightly sweet Turkish chili pepper

TAHINI Sesame seed paste