

THE COUNTER

NIP & BREAD

olives flat bread	molasses, zaatar <i>gf</i>	7
clotted cream & pide bread	dukkah, truffle honey <i>n v d</i>	6
whipped tarama	salmon roe, coriander, herbs, sumac <i>d gf op f</i>	9

COLD | SMALL PLATES

pickle tzatziki	cucumber, pickles, tarragon, sumac <i>v gf</i>	8
vine leaf	bulgur, molasses, pepper paste, yoghurt, pine nut, mint <i>n v d</i>	9
roasted pepper & ricotta	pine nut, raisin, lime zest, dill <i>d n v gf</i>	9
chocolate babaganoush	aubergine, sesame tahini, white chocolate, dukkah, herb oil, rose <i>n v gf d</i>	12
crunchy winter salad	root vegetables, radish, raisin, mustard, coriander <i>gf n d</i>	13
lamb tartare	w/ bulgur, pepper paste, molasses, parsley, mint <i>op vg</i>	16

HOT | SMALL PLATES

humus & medjool dates	currant, sesame tahini, paprika oil, (pastrami +4) <i>n vg gf op</i>	12
cheese saganaki	wild thyme, truffle honey, mango chutney, pistachio <i>n gf d</i>	14
kibbeh	w/ minced meat, bulgur dough, tahini cream, isot, mint, chili <i>n d</i>	18
saffron & crab orzotto	orzotto, white crab, chives, lime zest & samphire <i>d</i>	20
charred cabbage	parsley cream, chives, fish roe <i>gf d</i>	16

MAIN EVENT

mince kebab	paprika, chopped salad, molasses, isot, lavash <i>op gf</i>	26
lamb chops	mashed potato w/ olives and basil, toasted almond flakes <i>op gf</i>	29
chicken thigh	grilled gem lettuce and pepper, isot, pickle, teretur cream <i>gf</i>	24
catch of the day	please ask for the price	na
stuffed aubergine	onion, tomato, garlic, green pepper, yogurt <i>vg opt gf</i>	22
dry aged beef sirloin	*250 gr <i>d gf</i>	28

SIDE KICKS

thin cut chips	very fine cut potato fries, tarragon <i>op vg gf</i>	9
almond pilaf	rice w/ toasted almond flakes <i>n v gf</i>	7
tomato salad	tomato, onion, bell pepper, mint, parsley, sumac, molasses <i>v vg gf</i>	7
add flat bread		4