

TO START

Halloumi doughnut, chilli jam, pomegranate	6ea
Warm olives in orange and anise	10
Salt and Aleppo pepper crispy tofu, onion toum	14
Mushroom and black lentil stuffed beet leaf, truffle vinaigrette	16
Beetroot kibbeh nayyeh, farm pickles, wattle seed lavosh	18

SMALL MEZZE

Slow fermented focaccia, zaatar oil	12
Yemenite butter bread, lemon scented goats curd	22
Sesame falafel, vegetable and tahini salad	15
Marinated peppers, goats milk feta, lemon thyme	17
Burnt eggplant baba ghanoush, squash, pomegranate, mint	18
Old school hummus, braised shiitake stew, tatbila, smoked chilli oil	18
Kofta tagine, baharat tomato sauce, labneh, warm burghal	18

MAIN, SHARE

BBQ cauliflower shawarma, labneh mornay, kohlrabi, curry leaf	29
Shish barak pumpkin dumplings, parsnip yoghurt, kepsa burnt butter	32
Silverbeet & feta borek, thin stretched pastry, grated tomato salsa, soft egg	34
Crumbed fennel, Israeli couscous, chopped egg, green peas, olive gribiche	34
Chraime eggplant, roasted chestnut, green chili, Lebanese cucumber, aromatic leaves	36
Coal roasted mushroom shish, pomegranate and walnut sauce, tabbouli	38

SIDES

Malouf salad, sweet cabbage, apple, beans, cucumber, za'atar almonds	18
Charred broccolini, smoked feta, crispy shallots	18
Triple cooked crispy spiced potatoes, batata harra	18

SWEET

Medjool date stuffed with almond and orange	6ea
Handmade rosewater Turkish delight	12
Pistachio baklava ice cream sandwich, sumac jam	14
Malabi, autumn fruit, vanilla tapioca, sunflower praline	18
Chocolate halva mousse, banana and date jam, kataifi	18



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TASTE OF ZA ZA TA

79 pp

Beverage Pairing 65pp

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Old school hummus, braised shiitake stew, tatbila, smoked chilli oil

Slow fermented focaccia, zaatar oil

Mushroom and black lentil stuffed beet leaf, truffle vinaigrette

Shish barak pumpkin dumplings, parsnip yoghurt, kepsa burnt butter

Chraime eggplant, roasted chestnut, green chili, Lebanese cucumber, aromatic leaves

Triple cooked crispy spiced potatoes, batata harra

Dessert of the day

