

**VEGAN**

**TO START**

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
Sesame falafel, vegetable and tahini salad	15
Marinated peppers, macadamia curd, 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, coyo 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
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, garlic oil, crispy shallots	18
Triple cooked crispy spiced potatoes, batata harra	18

**SWEET**

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

79pp

*Beverage Pairing 65pp*

Salt and Aleppo pepper crispy tofu, onion toum

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

