

By Chef Itzik Bazaglo



Stone Oven

Caramelized Onion Spiral	Yeasted pastry filled with caramelized Onion, served with crème fraiche and green zhug and scordilia	42
Handmade Focaccia	Crispy focaccia with olive oil and sea salt. Served with seasoned with Caligula and Thasos olives	29
Stretched Bread, Margherita Style	Italian tomato sauce, mozzarella fresca, parmesan, fresh basil	45
Stretched Bread, Bianca Style	Alfredo béchamel sauce, roasted zucchini, mozzarella fresca, toasted pine nuts, fresh rocket leaves	46
Stretched Bread, Chraimeh Style	Spicy pepper & tomato sauce, shredded saltwater fish, parmesan, preserved lemon, cilantro	48

From the Market

Our Meze	Labneh cheese, roasted mixed nuts & almonds, homemade pickles and fine olives, Abadi crispy bagels and grissini breadsticks	50
A Little Spicy plate	Homemade harissa, garlic confit, green zhug, hot red and green chili pepper	23
Brie Brûlée	Caramelized grilled Brue cheese, seasoned nuts, homemade tomato marmalade, seed cracker	63
Endive Salad	Fresh red & white endives, matchstick beets, aromatic Roquefort cheese, citrus vinaigrette, carmelized almonds, chilli, fresh rocket	56
Refreshing Zucchini & Feta Salad	Raw zucchini shavings. Mixed greens leaves, Feta cheese, caramelized almonds. Served over a tangy labneh cheese	51
Buffalo Caprese, Italian Style	Fresh mixed cherry tomatoes, torn Buffalo mozzarella, fresh basil, toasted pine nuts, tomato crunch on labneh cheese	55
Classic Caesar	Lettuce hearts, jammy egg, our croutons, shave parmesan, classic Caesar dressing	51



From Around the World

Pistachio Ricotta Ravioli	Ravioli filled with ricotta and pistachios, served with cream sauce and parmesan shavings, topped with pistachio and basil	55
Red Tuna Panipuri	Crispy hollow chickpea flour balls filled with red tuna tartare, tomato concasse, scallion, red onion, yuzu aioli, chili pepper	44
Mediterranean Saltwater Fish Cigar	Crispy filo cigars filled with mixed fish, seasoned with cilantro, basil, scallions and preserved lemon. Served with crisp lettuce leaves and yuzu aioli	59
Shitake Gyoza	Dumplings filled with shitake mushrooms with Asian-style soy-chili sauce	51

From the Sea

Red Tuna Bruschetta	Toasted rye bread brushed with olive oil, red tuna tartare, tomato concasse, scallion, red onion, yuzu aioli, cilantro, chili pepper	58
Saltwater Fish Carpaccio	Thinly sliced raw fish, red onion, Thasos olives and chili pepper, squeezed tomato pulp, olive oil, sumac, and cilantro, labneh. Served with taboon flatbread	58
Salmon & Chips	Panko-crusted salmon marinated in herbs and spices. Served with crispy potato wedges with aioli ouzo and aioli chuma on side	61
East West	Saltwater fish kebabs wrapped in crispy kadaifi pastry, mechouia salad (tomatoes, roasted peppers, hot chili pepper, garlic, onion), white tahini, Thasos olive oil	51
Meagre brochette	Grilled saltwater fish served on cauliflower puree. Served with herb salad and a Mediterranean sauce	65

Something Sweet

Surprise in a Cup	Italian meringue, crème pâtissière, sweet & sour red berries, fruit sorbet	45
Ice Brûlée	Frozen crème anglaise topped with chopped candied pecans and crunchy caramel	42

Jasper Affogato & Cigar Cocoa crumble, vanilla ice cream, filo chocolate & nut cigar, salted caramel, warm espresso

43