



first course

lamb ribs

dukkah + yoghurt + raz el hanout glaze + red chili schug

hummus

chermoula + crispy chickpea + turkish green chilli + sumac onions + pita

fried eggplant

honey + baharat + yogurt + cilantro + sesame

second course

black truffle & cheese pide

mozzarella + feta + akawi + oregano + black truffle

truffle sunchoke

baby gem + apple + sunchoke + watercress + truffled sheep cheese + truffle vinaigrette

third course

lamb shoulder

*raz al hanout + lamb au jus + pomegranate molasses glaze + pita
+ sumac red onion + crispy chickpeas + schug+ raita + pickles*

black truffle rice

roasted mushrooms + crème fraîche

roasted beets

hazelnut dukkah + winter spiced maple + orange + extra virgin olive oil

thrice cooked fries

za'atar + toum aioli

middle eastern fried chicken

toum + red schug hot honey + pickles + za'atar + smoked paprika

dessert

chocolate olive oil cake

almonds + medjool dates + tahini chantilly

pavlova

cardamom + orange marmalade + blood orange curd

**Menu subject to change \$95 per person*