

Mezzes

Menu

## Cocktails

Water is the prose of liquids, cocktails are their poetry

<b>LONDON MULE</b> Served in its copper mug, a subtle blend of citrus-infused gin, ginger liqueur, fresh lemon juice and its homemade ginger beer.	<b>110 dhs</b>
<b>PINK BELLINI</b> Classic revisited with rose. Rose liqueur, prosecco, strawberry puree.	<b>110 dhs</b>
<b>Alcohol free cocktails</b>	
<b>ELIXIR</b> A blast of well-being. Fresh apple juice, ginger, cinnamon, honey and cider vinegar.	<b>90 dhs</b>

## From the bakery

Good bread takes time, and requires special attention and a lot of love from our skilled bakers.

<b>Khachapuri</b> <i>Georgian specialty, bread, string cheese, egg.</i>	<b>50 dhs</b>
<b>Challah bread</b> <i>Handmade brioche bread made within 48 hours.</i>	<b>5 dhs</b>
<b>Sesame bagel</b>	<b>5 dhs</b>

## The Market Cuisine created by an Israeli chef, a Middle Eastern and Mediterranean influence

Street food of the markets : Carmel market Tel-Aviv, Marché Central Of Casablanca, Grand Bazaar Of Istanbul, Kreta Ayer Wet Market Singapore, La Boqueria Barcelona, Mercado Central Chile.

### Fish

<b>Marinated and wood-grilled swordfish skewer</b> , <i>peanuts, spinach, potato mousseline.</i>	<b>159 dhs</b>
<b>Stuffed bass</b> , <i>cooked in banana leaves on a wood-fired grill.</i>	<b>245 dhs</b>
<b>Salt-crusted salmon</b> , <i>flavored with aromatic herbs and candied lemon.</i>	<b>185 dhs</b>
<b>Seafood spaghetti</b> , <i>shrimps, squids, octopus, yoghurt cream.</i>	<b>205 dhs</b>
<b>Paella tiger shrimps</b> , <i>caramelized rice, aioli sauce, yuzu. For 2 people, to share</i>	<b>310 dhs</b>
<b>Grilled stuffed squid</b> , <i>spinach sujuk and feta, caponata.</i>	<b>120 dhs</b>
<b>Grouper fillet simply prepared on wood fire</b>	<b>175 dhs</b>
<b>Crispy Calamari in the Indian style</b>	<b>145 dhs</b>
<b>Shrimps with Calvados</b>	<b>135 dhs</b>
<b>Monkfish with sage and green beans</b>	<b>195 dhs</b>
<b>Octopus in the Rhodian style</b>	<b>189 dhs</b>
<b>Fish Kebab on a layer of caramelized chakchouka for many hours</b>	<b>185 dhs</b>

## Desserts

If you never try, you'll never know

<b>Orange cracke pie</b> <i>orange cream and tuile with cardamom.</i>	<b>70 dhs</b>
<b>Crème brûlée chocolat Oreo</b> <i>marshmallow ice cream.</i>	<b>70 dhs</b>
<b>Cheese cake fruits rouges</b> <i>mascarpone cream with rose.</i>	<b>70 dhs</b>
<b>Cigare mhalabia</b> <i>with rose water and cherry sorbet.</i>	<b>70 dhs</b>
<b>Roasted peaches with honey, ginger and yoghurt sorbet</b> , <i>bee pollen and salted caramelized almonds.</i>	<b>70 dhs</b>

<b>GINGERYU</b> Composition fulfilled with freshness. Yuzu sorbet, tequila, ginger liqueur.	<b>110 dhs</b>
<b>HITASHI</b> Flavored with coriander and served on its iced sphere. Vodka, sake, peach liqueur and fresh lemon juice.	<b>110 dhs</b>
<b>ANIS EXOTIQUE</b> Subtle blend of fresh pineapple and fennel stem sweetened with dates.	<b>90 dhs</b>

<b>Kubana</b> <i>Yemeni bread with olives and olive oil.</i>	<b>50 dhs</b>
<b>Pita</b> <i>Typical Middle Eastern street food bread.</i>	<b>5 dhs</b>

### Meat

<b>Chimichurri beef rib steak</b> , <i>for 2 people to share. Sweet potato fries.</i>	<b>359 dhs</b>
<b>Meat Kebab in the Greek style</b> <i>Made with the best pieces, beef fillet, lamb, eggplant and tahina.</i>	<b>160 dhs</b>
<b>Beef fillet with oriental flavors</b>	<b>230 dhs</b>
<b>Abulafia Burekas</b> <i>Specialty : Meat cooked with a variety of spices, pine nuts, pistachios, surrounded by a bread dough and baked in the oven.</i>	<b>169 dhs</b>
<b>Our XXL burgers</b> <i>with Challah Bread Challah bread is a handmade brioche bread made over 48 hours</i> All our burgers are served with homemade chips	
<b>Pure Beef 220 grs of meat</b>	<b>169 dhs</b>
<b>Homemade poultry pastrami</b>	<b>160 dhs</b>
<b>Homemade beef pastrami</b>	<b>195 dhs</b>

<b>Kunefee</b> <i>Nature, yoghurt sorbet.</i>	<b>70 dhs</b>
<b>Perfect Halva</b> <i>sesame tuile, tahina sauce and grenadine molasses.</i>	<b>70 dhs</b>
<b>Plate of seasonal fruits and sorbets.</b>	<b>70 dhs</b>
<b>Umayya Cabaret</b> <i>for 2 people.</i>	<b>200 dhs</b>

## Mezzes and starters

A variety of plates to share in a convivial atmosphere

<b>Red tuna tartar</b> <i>Kiwi pickles, fresh mint, hazelnuts.</i>	<b>70 dhs</b>
<b>Half cooked fatty tuna</b> <i>Kubana toast, spicy broccoli condiment.</i>	<b>95 dhs</b>
<b>Red tuna carpaccio marinated and grilled peppers</b> <i>Fried capers, basil.</i>	<b>95 dhs</b>
<b>Bream tartar</b> <i>Tortilla, sour cream, sumac.</i>	<b>55 dhs</b>
<b>Crispy salmon</b> <i>Yakitori sauce, mushrooms.</i>	<b>95 dhs</b>
<b>Gaziantep kefta</b> <i>Spicy beef, yoghurt sauce, sumac.</i>	<b>70 dhs</b>
<b>Lebanese Labneh</b> <i>Lebanese salted yogurt, roasted cherry tomatoes, zaatar, peanuts.</i>	<b>50 dhs</b>
<b>Wood-grilled eggplant salad</b> , <i>Spicy beef kefta, tahini, cherry tomatoes, olive oil.</i>	<b>70 dhs</b>
<b>Watermelon and feta cheese</b> <i>Pumpkin seeds, purple olives, balsamic caramel.</i>	<b>50 dhs</b>
<b>Creamy burrata</b> <i>Confit of tuna with tomato.</i>	<b>119 dhs</b>
<b>Carpaccio of beetroot cooked in salt crust</b> <i>Sweet and sour cream with Dukkah spices, fried capers.</i>	<b>50 dhs</b>
<b>Labneh and roasted artichokes</b>	<b>45 dhs</b>
<b>Assortment of chillies and Harissas</b>	<b>45 dhs</b>
<b>Baba ghanouj from Carmel Market</b> <i>Eggplant grilled over wood fire, tahina, pomegranate molasses, pistachios</i>	<b>45 dhs</b>
<b>Black sesame cigars</b> <i>Stuffed with a yoghurt sauce, feta and candied tomatoes</i>	<b>65 dhs</b>
<b>Mesabecha hummus</b> <i>Chickpea hummus</i>	<b>45 dhs</b>
<b>Patatas bravas</b>	<b>45 dhs</b>
<b>Safayech spinach</b> <i>Small pita stuffed with a spinach preparation and grilled over wood fire</i>	<b>45 dhs</b>
<b>Safayech Meat</b> <i>Small pita stuffed with a meat preparation and grilled over wood fire</i>	<b>60 dhs</b>
<b>Red pepper salad with roasted feta</b>	<b>119 dhs</b>
<b>Sicilian salad</b> <i>Romaine, sucrine, parmesan, roasted pistachios</i>	<b>80 dhs</b>
<b>Endive chicory</b> <i>Specialty: endive, pecan nuts, date honey, ginger</i>	<b>129 dhs</b>
<b>Lebanese Tabbouleh with dried fruits</b>	<b>45 dhs</b>