

# CLASSIC MEZZE PLATES



## HUMMUS BULHÃO PATO

prawns, cilantro & pita bread

14,5 €

## HUMMUS MUSHROOMS <sup>V</sup>

thyme & pita bread

11,5 €

## BURNT AUBERGINE <sup>GF | V</sup>

tahina, tomato seeds & zhug

10,5 €

## GRAND BALAGAN MEZZE <sup>V</sup>

hummus, baba ganoush, chopped salad, popcorn falafel & pita bread

1p 12,0 €

2p 23,0 €

4p 45,0 €

# BITS & BITES

## CHICKEN KOFTA

crispy lavash bread, pomegranate coleslaw, sumac onions, cilantro & roasted bellpepper tahina

15,0 €

## SQUIDS & CHIPS <sup>GF</sup>

amba aioli

14,5 €

## WARM OCTOPUS <sup>GF</sup>

potato, parsley & greek yoghurt

18,0 €

## FRESH TAGLIATELLE

goat cheese, crispy shallots & pickled green chilis

14,5 €

## GLUTEN-FREE BREAD

substitute +2,5 € extra portion +3,9€

# AUTUMN PLATES

Our seasonal offerings inspired by Portugal's land and sea, served with a Middle Eastern twist.

## Optional Sides

pita bread <sup>V</sup>

1,5 €

sweet potato fries <sup>gf | v\*</sup>

6,9 €

french fries <sup>gf | v</sup>

4,9 €

smashed potatoes <sup>gf | v\*</sup>

4,9 €

salad greens <sup>gf | v</sup>

4,5 €

creamy pearl couscous with saffron, lemon & fresh herbs

27,0 €

## SEA BASS FILLET

ORGANIC BEEF STEAK <sup>GF</sup> ca. 320g

jerusalem farofa & chermoula

26,0 €

CHARRED SWEET POTATO <sup>GF | V</sup> ca. 320g

coconut labneh, za'atar chickpeas & wild greens

18,0 €

BROWNIE <sup>GF</sup>

vanilla ice cream

5,8 €

ICED CHOCOLATE-TAHINA <sup>GF | V</sup>

coffee & vanilla dukkah

7,9 €

CHEESECAKE

classic NY style with berries

6,5 €

PAVLOVA <sup>GF</sup>

lemon curd, whipped cream & berries

7,9 €

# SWEETS

