

2 COURSE J€€B

50 P.P

Pease note this is a sample menu and all dishes are subject to change

Housemade pide

Hummus roasted garlic, paprika

Babaganouj smoky eggplant, cumin, pomegranate

Falafel pickled green chilli, tahini, coriander

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Fattouche lebanese green salad, sumac, pomegranate

Jazar roasted carrot, cashew, fennugreek, spiced granola

Gemmayze St Lamb Shoulder slow roasted lamb, pomegranate jus

3 COURSE J€€B

70 P.P

Pease note this is a sample menu and all dishes are subject to change

Housemade pide

Hummus roasted garlic, paprika

Babaganouj smoky eggplant, cumin, pomegranate

Kibbeh Nayeh venison tartare, fermented chilli, preserved lemon

Falafel pickled green chilli, tahini, coriander

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Fetteh marinated eggplant, yoghurt, brown butter almonds

Fattouche lebanese green salad, sumac, pomegranate

Jazar roasted carrot, cashew, fennugreek, spiced granola

Gemmayze St Lamb Shoulder slow roasted lamb, pomegranate jus

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Knefe kataifi pastry, baked ricotta, passionfruit, orange blossom

شارع الجميزة

4 COURSE JEEB

90P.P

Please note this is a sample menu and all dishes are subject to change

Housemade pide

Hummus roasted garlic, paprika

Babaganouj smoky eggplant, cumin, pomegranate

Kibbeh Nayeh venison tartare, fermented chilli, preserved lemon

Falafel pickled green chilli, tahini, coriander

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Samke Harra market fish, spicy cashew muhamarra, brown butter

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Fetteh marinated eggplant, yoghurt, brown butter almonds

Fattouche lebanese green salad, sumac, pomegranate

Jazar roasted carrot, cashew, fennugreek, spiced granola

Gemmayze St Lamb Shoulder slow roasted lamb, pomegranate jus

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Knefe kataifi pastry, baked ricotta, passionfruit, orange blossom

MEZZA

Housemade pide golden kumara, za'atar 10 | *df*, *v*

Hummus roasted garlic, paprika 12 | *nag*, *df*, *v*

Babaganouj smokey eggplant, pomegranate, cumin 12 | *nag*, *df*, *v*

Falafel pickled green chilli, tahini, coriander 16 | *nag*, *df*, *v*

Fattouche lebanese green salad, sumac, pomegranate 16 | *df*, *v*

Banadoura heirloom tomato, chickpea pancake, oregano 18 | *nag*, *df*, *v*

Khyar lebanese cucumber, lubneh, coriander seed dukkah, mint 18 | *nag*

Batata Harra fried potato, coriander, chilli, garlic 18 | *nag*, *df*, *v*

Jazar roasted carrot, cashew fennugreek, spiced granola 23 | *nag*

Fetteh marinated eggplant, yoghurt, brown butter almonds 18

Anabelles Haloumi spiced honey, lemon, chilli 22 | *nag*

Kibbeh Nayeh venison tartare, fermented chilli, preserved lemon 28 | *df*

Samke Harra market fish, spicy cashew muhamarra, brown butter 34 | *nag*

Gemmayze St Lamb Shoulder cucumber youghurt, pomegranate jus 34 | *nag*

Mixed Grill chicken shish, kafta, lamb rump, toum, pickles 50 | *nag*, *df*

nag | no added gluten *df* | dairy-free *v* | vegan

Please advise your waiter of any dietary requirements.

Our proteins are free-range and halal. Our seafood is sustainably caught.