

**MENU**

## DIPS

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KUBRI HUMMUS extra virgin olive oil, zaatar, dukka	11
LEEK HUMMUS roasted, leek top compote, lemon vinaigrette, crispy leek, pistachio	14
WHIPPED LABNEH feta, grilled broccolini, black olives, pink radish, mediterranean herbs	13

## MÉZA

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HALLOUMI KATAIF chili honey, dukka	12
MAKANEK SAUSAGE housemade veal sausage, chard, pomegranate molasses, charred labneh	17
HISPI CABBAGE Aleppo pepper butter, shanklish, cri-cri peanut, pickled apricot, oregano	18
MILKFED LAMB tartare, kammouneh burghul, charred shallot, toum, pink radish, flameh cracker	18
FENNEL FATTOUSH smashed cucumber, feta, fried shallot, pistachio, lemon sumac vinaigrette, crispy lebanese bread	16
EGGPLANT SHAWARMA roasted eggplant, shawarma butter, tarator, shallot pickles, coriander	15
GAMBAS à la plancha, coriander salsa, lemon, shrimp oil	18
ZUCCHINI ABLAMA zucchini flower, shallot beef aliyeh, fresh yoghurt sauce, garlic coriander oil	17
OCTOPUS IMSABAHA chickpea imsabaha, coriander salsa, turnip pickle, nasturtium	21

## TABAK for 2 people

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LALA ROASTED CHICKEN toum, black lime labneh, lemon chicken jus	33
SHELLFISH SIYYADIEH rockfish, cockles, arborio rice, crispy shallot, tarator, coriander	39
SHORTTRIB YAKHNEH beef and tomato gravy, seven spice, confit tomato, cinnamon	39

## SIDES

/ fried rice, lentils, golden onions, pomegranate	9
/ potato, tomato spices, coriander, toum	9
/ little gem, labne, vinaigrette tahini, pistachio	8
/ chard, tahini, pomegranate molasses, lemon garlic dressing	9

## SOFRA to share, for 4 to 6 people

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SHORTTRIB - SHAWARMA SPICES tahini, tomato confit, parsley, sumac, toum, khebez	120
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## HELO

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HALWA GLACÉ almond, pistachio, dark chocolate, artisanal raw tahini	11
PISTACHIO CAKE ashta, black cherry compote	12
KNEFEH melted akkaoui, semolina and flower water crust, pistachio, rose	13
GRANITA orange, orange blossom	6

