

Our Mezze


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|  Houmous Zaatar, Olive oil & ½ pita | 8 € |
| Tzatziki Féta cheese, cucumber, roasted almonds & ½ pita bread | 9 € |
|  Aubergine caviar Roasted aubergine, tomato, olive oil & garlic | 10 € |
| Tarama Creamy, olive oil & zaatar, ½ pita bread | 10 € |
| TruffleTarama Chopped truffle & olive oil flavour truffle, ½ pita bread | 11 € |
| Labneh Creamy cow cheese, oliv oil & ½ pita bread | 9 € |
|  Dahl Tarka Coral lentils « Dahl », caraway, coconut milk & fresh coriander | 8 € |
| Roasted broccoli Tandoori, Houmous cream, pomegranate | 8 € |
| Foccacia with octopus Octopus salad served on top of hot focaccia | 11 € |
| Foccacia with candied Lamb Tchachouka, Zaatar, White cheese sauce old style mustard & honey | 11 € |
| Roasted potatoes, Garlic & Zaatar, White cheese sauce old style mustard & honey | 8 € |
| Black Falafels, | 10 € |
| Chcak peas, Charcoal, fresh coriander, cawberries, Tahini, garlic, caraway, cottage cheese | |
| Set of | x4 : 35 € x6 : 43 € |


Salted

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| Pita bread x 2 olive oil & Zaatar | 5,50 € |
| Cheese Pita bread | 5,50 € |
| Olive oil Focaccia & Oregano | 5,50 € |




OUR BREADS

Sweet




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|---|--------|
| Pita Chocolate & Hazelnut paste | 7,00 € |
| Pita salted butter Caramel | 7,00 € |
|  Pita Burrata cheese & Honey | 7,00 € |

 Our Favorites


Our Dishes to Share

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|---|---|------|
| | Candied Leg of suckling Lamb, env 1kg Sélection <i>Boucherie Bella</i> | 75 € |
| | Cooked at low temperature, juice of lamb et fresh aromatic herbs | |
|  | Octopus Couscous | 52 € |
| | Vegetables, Semolina, garlic, Zaatar, Octopus marinated with garlic, lemon & spices | |
|  | Chicken Tajine | 46 € |
| | Vegetables, Cheak peas, dried fig & apricot, roasted almonds, caramelized fine pastrysheet | |
| | Lamb Tajine | 50 € |
| | Vegetables, Cheak peas, dried fig & apricot, roasted almonds, caramelized fine pastrysheet | |
| | Beef Tajine | 50 € |
| | Vegetables, Cheak peas, dried fig & apricot, roasted almonds, caramelized fine pastrysheet | |
| | Truffled Burrata cheese env 300g, Tchachouka, oliv oil, roasted almonds | 28 € |
| | Roasted whole cauliflower | 18 € |
| | Mint, fresh coriander fresh, juice of pomegranate, roasted almonds, Cheese sauce with old style mustard & honey | |
| | OUR SIDES | |
|  | Tchachouka | 8 € |
| | Pepper, onion, tomato, Kalamata olive, Feta Cheese | |
| | Sweet potatoes Purée | 8 € |
| | Pomegranate, roasted almonds | |
| | Semolina salad with fresh aromatic herbs like a Taboulé | 8 € |
| | Tomatoes, red onions, lemon juice, fresh aromatic herbs, pomegranate | |

Our Classic Dishes

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| Whole fish roasted in the oven | According to the market, olive oil, pomegranate, Zaatar, lemon | 30 € |
|  Beef Kefta, | Seasoned minced beef, Houmous cream, tomato sauce | 22 € |
| Tchachouka, | Egg, Féta et Kalamata olives | 20 € |
| Tandoori chicken drumstick, | red onion & coriander | 18 € |
|  Dahl Tarka | Coral lentils, Carvi, coconut milk & fresh coriander | 15 € |
|  Roasted broccoli | Tandoori, Houmous cream, pomegranate | 15 € |
| Shrimp Ceviche with coconut milk | Shrimps, Coconut milk, Lime, Combawa, fresh aromatic herbs | 20 € |
| Kabestan Salad | Salad, candied sweet potatoes, egg, Féta, season fruits, lupins | 20 € |
| Octopus Salad, | corn, spring and red onion, housse dressing honey lemon | 20 € |

OUR SIDES

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|  Tchachouka | Pepper, onion, tomato, Kalamata olive, Feta Cheese | 8 € |
| Sweet potatoes Purée | Pomegranate, roasted almonds | 8 € |
| Semolina salad with fresh aromatic herbs like a Taboulé | Tomatoes, red onions, lemon juice, fresh aromatic herbs, pomegranate | 8 € |

 Our Favorites

Our Desserts

9 €

Coffee & Chocolate

Creamy & coffee ice cream, dacquoise and crunchy praliné, light dark chocolate mousse & cocoa nibs

Matcha & Yuzu,

Lychees, Bergamot, date & citrus with a Matcha tea biscuit & Yuzu Mousse

Date & Orange,

Cake & date mousse, orange crémeux, blossom ice cream, date, orange & lemon

Peanut & milk chocolate

Milk chocolate crémeux, cocoa crumble & peanut mousse, milk chocolate ice cream, Caramelized peanuts & milk chocolate chip

Pear & Thyme

Caramelized & roasted pear, puff pastry, thyme icecream, sherry vinegar mousse, thyme Granola

French Brioche Toast


Hazelnuts crumble, Shortbread ice cream, French brioche toast mousse, roasted bread

Lime & Mint

Mint & lime jelly, lime crémeux, lime tuile and lime meringue, mint Whipped cream

ICE CREAM & SORBETS Flavours on request 1 scoop : 3 € 2 scoops : 5 € 3 scoops : 7 €

Our Famous Sweeties

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|---|--------|
| Pita chocolate & Hazelnuts paste | 7,00 € |
| Pita salted butter caramel | 7,00 € |
|  Pita Burrata cheese & honey | 7,00 € |

Prix nets en euros, service compris.