

Our Mezze

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	9 €
TruffleTarama Chopped truffle & olive oil flavour truffle, ½ pita bread	10 €
Labneh Creamy cow cheese, oliv oil & ½ pita bread	8 €
Foccacia with octopus Octopus salad served on top of hot focaccia	10 €
Foccacia with candied Lamb Tchachouka, Zaatar, White cheese sauce old style mustard & honey	10 €
Roasted potatoes, Garlic & Zaatar, White cheese sauce old style mustard & honey	8 €
Dahl Tarka Coral lentils « Dahl », caraway, coconut milk & fresh coriander	8 €
Black Falafels, Cheak peas, Charcoal, fresh coriander, crawnberries, Tahini, garlic, caraway, cottage cheese	9 €
Roasted broccoli Tandoori, Houmous cream, pomegranate	8 €
Set of	x4 : 33 € x6 : 39 €

Salted

OUR BREADS

Sweet

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

Pita Chocolate & Hazelnut paste	7,50 €
Pita salted butter Caramel	7,50 €
Pita Burrata cheese & Honey	7,50 €

Our Dishes to Share

Candied Leg of suckling Lamb, env 1kg Sélection *Boucherie Bello* 69 €
Cooked at low temperature, juice of lamb et fresh aromatic herbs

Octopus Couscous 49 €
Vegetables, Semolina, garlic, Zaatar, Octopus marinated with garlic, lemon & spices

Chicken Tajine 44 €
Vegetables, Cheak peas, dried fig & apricot, roasted almonds, caramelized fine pastrysheet

Lamb Tajine 48 €
Vegetables, Cheak peas, dried fig & apricot, roasted almonds, caramelized fine pastrysheet

Beef Tajine 48 €
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 16 €
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

Whole fish roasted in the oven According to the market, olive oil, pomegranate, Zaatar, lemon	28 €
Beef Kefta , Seasoned minced beef, Houmous cream, tomato sauce	22 €
Tchachouka , Egg, Féta et Kalamata olives	20 €
Tandoori chicken drumstick , red onion & coriander	17 €
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	18 €
Kabestan Salad Salad, candied sweet potatoes, egg, Féta, season fruits, lupins	20 €
Octopus Salad , corn, spring and red onion, housse dressing honey lemon	18 €

OUR SIDES

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 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

Pita chocolate & Hazelnuts paste 7,50 €

Pita salted butter caramel 7,50 €

Pita Burrata cheese & honey 7,50 €

Prix nets en euros, service compris.