

# Kabestan

## Our Menu

### MEZZE TO SHARE

<b>Houmous</b>	8
Zaatar, Olive oil & ½ pita	
<b>Avocado Houmous</b>	9
Mix chickpeas and avocado, zaatar, olive oil & ½ pita bread	
<b>Tzatziki</b>	9
Féta cheese, cucumber, roasted almonds & ½ pita bread	
<b>Guacamole</b>	8
Crushed avocado with slightly spicy aromatics & ½ pita bread	
<b>Aubergine caviar</b>	10
Roasted aubergine, tomato, olive oil & garlic	
<b>Tarama</b>	9
Creamy, olive oil & zaatar, ½ pita bread	
<b>TruffleTarama</b>	10
Chopped truffle & olive oil flavour truffle, ½ pita bread	
<b>Labneh</b>	8
Creamy cow cheese, olive oil & ½ pita bread	
<b>Focaccia with octopus</b>	10
Octopus salad served on top of hot focaccia	
<b>Focaccia with tomato &amp; Mozzarella,</b>	10
Kalamata Olive	
<b>Roasted potatoes, Garlic &amp; Zaatar,</b>	8
White cheese sauce old style mustard & honey	
<b>Dahl Tarka,</b>	8
Coral lentils « Dahl », caraway, coconut milk & fresh coriander	
<b>Zucchini caviar,</b>	10
Mixed Zucchini, anchovy, tomato, olive, onions, olive oil, garlic	
<b>Moussaka</b>	10
Grilled slices aubergine, aubergine puree, chickpeas	
<b>Set of</b>	<b>x4</b> 30
	<b>x6</b> 38

### OUR BREADS

<b>Pita bread x2 olive oil &amp; Zaatar</b>	5
<b>Cheese pita bread</b>	5
<b>Olive oil Focaccia &amp; oregano</b>	5

### OUR DISHES TO SHARE

#### For the gourmands

<b>Caramelized octopus tentacles</b>	42
Steam cooked, pomegranate, coriander & soy sauce	
<b>Whole fish roasted in the the oven</b>	45
according to the market, olive oil, pomegranate, zaatar, lemon	
<b>Lamb shoulder confit</b>	48
Cooked at low temperature, pomegranate, roasted almonds, cheese sauce old style mustard & honey	
<b>Beef chuck « Label rouge »,</b>	42
Cooked at low temperature, reduced juice	
<b>Lightly cooked tuna way Tataki,</b>	49
sesame, soy sauce, lemon	
<b>Roasted whole cauliflower,</b>	16
mint, coriander, Tahini, roasted almonds Cheese sauce with old style mustard & honey	
<b>Roasted XXL sweet potato,</b>	16
pomegranate & coriander, cheese sauce old style mustard & honey	

### OUR DISHES

<b>Ceviche de thon</b>	16
Grenade et mangue, mais, cébette, oignons rouges, vinaigrette citron miel	
<b>Tuna ceviche,</b>	16
pomegranate & mango, corn, spring onion, red onion, house dressing honey lemon	
<b>Caramelized turkey wings</b>	16
with barbecue sauce	
<b>Octopus salad in a shaker,</b>	17
corn, spring onion, red onion, house dressing honey lemon	
<b>Tandoori chicken drumstick,</b>	16
red onion & coriander	
<b>Our lamb Kebab,</b>	20
Frayed lamb, pitas bread, tzatziki, salad, red onion, harissa, white sauce	
<b>Beef chuck « Label rouge »,</b>	20
Cooked at low temperature, reduced juice White cheese sauce old style mustard & honey	
<b>Dahl Tarka,</b>	15
coral lentils, Carvi, coconut milk & fresh coriander	

### OUR SIDES

<b>Basmati rice sauté,</b>	8
raisins, corn, red beans, spring onion	
<b>Tchachouka Pepper,</b>	8
onion, tomato, Kalamata olive, Feta Cheese	
<b>Mix Salad Lupine,</b>	7
red onion pickles, seasonal fruits	
<b>Sweet potatoes purée</b>	8
Pomegranate, roasted almonds	

### OUR DESSERTS

<b>Cheesecake, Coulis of your choice</b>	8
- Red fruits	
- Exotic fruits	
- Salted butter caramel	
<b>Chocolate Mousse</b>	
with chocolate crumble	
<b>Pineapple soup,</b>	
Passion fruit & Tarragon	
<b>Red fruits jar,</b>	
Blackberries sorbet, red fruits coulis, muesli, vanilla whipped cream	
<b>Exotic fruits jar,</b>	
Mango sorbet, exotic fruits coulis, pailleté feuilletine, poached pineapple, vanilla whipped cream	
<b>Vanilla &amp; Caramel jar,</b>	
Vanilla ice cream, salted butter caramel coulis, caramelized pecan nuts, vanilla whipped cream	
<b>ICE CREAM &amp; SORBETS</b>	<b>1 scoop</b> 3
Flavours on request	<b>2 scoops</b> 5
	<b>3 scoops</b> 7