

Lunch Menu

CARDAMOM BUN & DATE BUTTER	
milk bun, whipped butter, date molasses	7
ZEYTUN	
taggiasche olives marinated in garlic, Lebanese herbs, spices	5.5
SEA BASS CEVICHE	
sea bass crudo, lime achar, chilli mabooch, shallot, coriander	16
TUNA TAMR-HINDI	
raw blue fin tuna, tamarind ponzu, citrus, crisp shallots	21
ZA'ATAR	
flatbread, green za'atar, tomato salsa, parsley, mint	10
ZA'ATAR & CHEESE	
flatbread, green za'atar, akkawi cheese, tomato salsa, parsley, mint	12
CHICKEN MUSAKHAN	
flatbread, sumac roast chicken, pine nuts, cucumber laban	14
LAMB AJIN	
crisp flatbread, minced lamb shoulder, pomegranate molasses, parmesan, sumac onions	16
HUMMUS	
red pepper purée, sesame, roasted garlic oil	9.5
BADENJAN	
burnt aubergine purée, pomegranate tahini, miso-roasted aubergine, walnuts, Aleppo chilli	11.5
LABNEH KHADRA	
herb infused avocado labneh, marinated tomato & cucumber, mint, oregano, pistachio, sabzi oil	10
FETA HARRA	
whipped feta, chilli, chives, spiced crisps, Aleppo oil	11
MUHAMMARA	
roasted red pepper purée, walnuts, pomegranate molasses	11.5
MUSHROOM KUBBE	
burghul dumplings, seasonal mushrooms, Syrian 7-spice crema, pine nuts	11
KUBBE LAHAM	
lamb and burghul fried dumplings, pine nuts, yogurt tahini	13.5
HUMMUS SHORT RIB	
slow cooked beef short rib, pomegranate molasses, pine nuts	17
HUMMUS SUJOUK	
minced lamb, sujouk spices	14
PRAWN HAMSA	
prawns in olive oil, roasted garlic, chilli, baharat samak, coriander	14
KIBDA	
chicken livers, caramalised onions, pomegranate molasses, brioche, peanut dukka, parmesan	11
HALLOUMI	
hot honey, zereshk, pistachio bakhsam	11.5
FALAFEL	
miso-tahini, crudités, pickled chilli	11

TAMUR SALAD	
majdool dates, spinach, shallot, pecan, tahini soy, date molasses	12
FATTOUSH	
baby gem, mint, parsley, marinated cucumber & tomato, pomegranate, spring onion, radish, pomelo, pita	12
TAMATIM SALAD	
heritage tomatoes, pickled shallot, sumac, lime achar, cumin, oregano	11
BASTERMA ROCKET SALAD	
London cured beef, laban salsa verde, rocket, parmesan, marinated tomato	13
KABAB LAHAM	
minced beef and lamb kababs with mint and light spices, lime achar, cucumber laban	22
SIRLOIN LUMEE	
wagyu, black lime, tamarind, garlic chive, pickled shallot	55
RIYASH	
lamb chops, sabzi creme fraiche, vine leaves tabboule	34
LAMB AWSAL	
lamb rump, grilled, light harissa marinade, oregano, rosemary, laban salsa verde	29
TAWOOK	
garlic & thyme chicken, shallot-garlic crisp, pistachio bakhsam, toum	24
MUSAHAB	
boneless chicken thighs, grilled, red pepper puree, fennel salad	25
SEA BASS TAHINI	
sea bass fillet, Arabian fish baharat, citrus tahini, samphire, roasted garlic	27
PRAWN MASHWI	
king prawns, grilled, roasted garlic & chilli marinade, coriander toum	27

MANDI			
smoked bukhari rice, braised lamb shoulder, crisp shallots, tomato daqoos, braising jus	28	MACHBUS	28
		prawn rice pilaf infused with onions, coriander, dried lime, tomato daqoos	

KHUBUZ		RUZ ZA'FARAN	
bread basket, sesame flatbread, pita	3.5	buttery saffron rice	6.5
WHITE RUZ		BATATA HARRA	
aromatic steamed basmati rice	5	potato, garlic, chilli, coriander toum	8.5
BATATA MASH			
potato purée whipped with labneh	7		

Due to the nature of our kitchen and the ingredients we use, we cannot guarantee that any of our dishes are free from allergens. Our menu items may contain or come into contact with common allergens, including gluten, sesame, and nuts. If you have any dietary requirements or allergies, please speak to a memeber of the team before placing your order.

Noreen

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill.

Dinner Menu

CARDAMOM BUN & DATE BUTTER milk bun, whipped butter, date molasses	7
ZEYTUN taggiasche olives marinated in garlic, Lebanese herbs, spices	5.5
SEA BASS CEVICHE sea bass crudo, lime achar, chilli mabooch, shallot, coriander	16
TUNA TAMR-HINDI raw blue fin tuna, tamarind ponzu, citrus, crisp shallots	21
HUMMUS red pepper purée, sesame, roasted garlic oil	9.5
BADENJAN burnt aubergine purée, pomegranate tahini, miso-roasted aubergine, walnuts, Aleppo chilli	11.5
LABNEH KHADRA herb infused avocado labneh, marinated tomato & cucumber, mint, oregano, pistachio, sabzi oil	10
FETA HARRA whipped feta, chilli, chives, spiced crisps, Aleppo oil	11
MUHAMMARA roasted red pepper purée, walnuts, pomegranate molasses	11.5
MUSHROOM KUBBE burghul dumplings, seasonal mushrooms, Syrian 7-spice crema, pine nuts	11
KUBBE LAHAM lamb and burghul fried dumplings, pine nuts, yogurt tahini	13.5
HUMMUS SHORT RIB slow cooked beef short rib, pomegranate molasses, pine nuts	17
HUMMUS SUJOUK minced lamb, sujouk spices	14
PRAWN HAMSA prawns in olive oil, roasted garlic, chilli, baharat samak, coriander	14
KIBDA chicken livers, caramelised onions, pomegranate molasses, brioche, peanut dukka, parmesan	11
HALLOUMI hot honey, zereshk, pistachio bakhsam	11.5
FALAFEL miso-tahini, crudités, pickled chilli	11

TAMUR SALAD majdool dates, spinach, shallot, pecan, tahini soy, date molasses	12
FATTOUSH baby gem, mint, parsley, marinated cucumber & tomato, pomegranate, spring onion, radish, pomelo, pita	12
TAMATIM SALAD heritage tomatoes, pickled shallot, sumac, lime achar, cumin, oregano	11
BASTERMA ROCKET SALAD London cured beef, laban salsa verde, rocket, parmesan, marinated tomato	13

KABAB LAHAM minced beef and lamb kababs with mint and light spices, lime achar, cucumber laban	22
SIRLOIN LUMEE wagyu, black lime, tamarind, garlic chive, pickled shallot	55
RIYASH lamb chops, sabzi creme fraiche, vine leaves tabboule	34
LAMB AWSAL lamb rump, grilled, light harissa marinade, oregano, rosemary, laban salsa verde	29
TAWOOK garlic & thyme chicken, shallot-garlic crisp, pistachio bakhsam, toum	24
MUSAHAB boneless chicken thighs, grilled, red pepper puree, fennel salad	25
SEA BASS TAHINI sea bass fillet, Arabian fish baharat, citrus tahini, samphire, roasted garlic	27
PRAWN MASHWI king prawns, grilled, roasted garlic & chilli marinade, coriander toum	27
MANDI smoked bukhari rice, braised lamb shoulder, crisp shallots, tomato daqoos, braising jus	28

BONE-IN RIBEYE 500gm grilled, roasting jus, za'atar chimichurri, 2 sides of choice	75	SEA BREEM whole butterflied, "masgouf" grilled, harissa butter lemon sauce, 2 sides of choice	49
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KHUBUZ bread basket, sesame flatbread, pita	3.5	RUZ ZA'FARAN buttery saffron rice	6.5
WHITE RUZ aromatic steamed basmati rice	5	BATATA MASH potato purée whipped with labneh	7
ASPARAGUS grilled, date glaze, crisp shallots	8.5	BATATA HARRA potato, garlic, chilli, coriander toum	8.5
TENDERSTEM BROCCOLI grilled, tahini soy, sesame seeds	7.5		

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