

We do our best to work with sustainable and seasonal products. Our meat is free range and our fish is sustainable.

All our food is prepped and cooked with love.

OPENING TIMES

Monday — Saturday  
12.00pm – 2.30pm  
5.30pm – 12.30am

Sunday  
12.00pm – 5.00pm

TASTING MENU  
£55

6 courses

Wine pairing £30

Nishnushim

Challah Bread	2
Spiced Olives	3
Kubaneh Yemeni pot baked bread served with tahini & velvet tomatoes	5
Mini Polenta Jerusalem style	5
Beetroot & Goat Cheese/Homemade Labneh/Aubergine Sima's Way	7.5

Raw Bar

Moroccan Oysters Coriander, lemon zest & arisa oil	2 for £5/6 for £15
Salmon Tartare with aubergine 2 ways, yoghurt, pine nuts & parsley	8.5
Kubenia Hand chopped beef fillet with bulgur, tahini, herbs & pine nuts	9
Mackerel Fricassée Tunisian fried bun with cured mackerel, cured lemon, potato, capers & quail's egg	8.5
Fattoush Salad Tomato, cucumber, za'atar, sumac, pita croutons & homemade labneh	8
A Date with Endive & Chicory with blue stilton, walnuts & apples	8

In an effort to reduce our carbon footprint we offer unlimited still & sparkling Aquify filtered water, £1.5 pp. 50p of this will be donated to WaterAid. All our dishes may contain nuts. If you have any allergies, please let us know.

Stove. Josper. Plancha

Morning Glory and Tenderstem Broccoli Glass noodles with cumin, cashew & basil lime vinaigrette	6.5
Polenta Jerusalem Style with asparagus, mushroom ragout, parmesan & truffle oil	9.5
Aubergine and Feta Bourekas with swiss chard, homemade pickles, "Ambaneh" & egg	10
Whitebait Paprika Tempura Style with fried cauliflower & arisa aioli	10
Shakshukit Deconstructed kebab with minced meat, yoghurt, tahini, "The 4 tops" & Yaeli's pita	10.5
"Octo-hummous" – Josperized Octopus "steak" Chickpea Msabacha & cherry tomato confit	12
Seared Scallops with cured lemon beurre blanc swiss chard easy over, Jerusalem artichoke & hazelnut tuille	13.5
Butternut Squash Risotto with mangetout, pine nuts & Parmesan labneh foam	13
Agnolotti and Veal Sweetbread with onion cream, crispy shallots & burnt egg yolk	14
Cornfed Chicken cooked in buttermilk & Jerusalem mix spice with rainbow swiss chard & freekeh	14
Pork Belly Tajine with Ras el Hanout, dried apricots & Israeli couscous	15
Persian Oxtail Stew with herbs, barley & turnips	16
28 Day Aged Jospered Sirloin with latkes & a mustard cream coriander seed sauce	19
Seafood Chraimeh Moroccan tomato & pepper stew with cod, octopus & mussels	19

A 12.5% discretionary service charge will be added to your bill. All gratuities are distributed to the entire team. All prices include VAT of 20%.

TEAM  
OF THE WEEK

In the kitchen  
Head chef – Tomer No. 1  
Thomas  
Kip Kip  
Shaoli  
Tomer No. 2  
Flo  
Helen and The Timer  
Mitz The Bookie  
Uriya  
Elvis  
Nacer  
Cristina

In the pastry kitchen  
Head pastry chef – Yael  
Kader – aka Junior

Serving you  
Spanke  
Marco  
Tulisa  
Andreina  
Gary  
Jason  
Laura  
John  
Tom  
Svatka  
Michael  
Giuseppe  
Phil  
Louisa  
Laurent  
Jack  
Mikey  
Meagan

We would love to spend  
Christmas with you.  
Please ask our team for  
more details