

WELCOME TO THE
PALOMAR

Our raw bar works directly with the fishing boats, taking the best from each days catch and only from sustainable stock.

Our meat is all free range and from small British farms. Our vegetables follow the seasons, from wherever we can find the best produce.

All prepped and cooked with love

OPENING
TIMES

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

Sunday
12.00pm – 5.00pm

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

Nishnushim

Kubaneh	Yemeni pot baked bread served with tahini & velvet tomatoes	5
Challah Bread		2
Spiced Olives		3
Mini Polenta	Jerusalem style	5
Yiddish Bruschetta	with chicken liver pâté	6
Papi's Venetian Style Sardines		6
Beetroot & Goat Cheese/Homemade Labneh/Aubergine Sima's Way		7.5

Raw Bar

Moroccan Oysters	2 for £5/6 for £15	
Coriander, lemon zest & arisa oil		
Salmon Tartare	with aubergine 2 ways. yoghurt, pine nuts & parsley	8.5
Kubenia	Hand chopped beef fillet with bulgur, tahini, herbs & pine nuts	9
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, £1.50 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. Josp. 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
Shakshukit	Deconstructed kebab with minced meat, yoghurt, tahini, "The 4 tops" & Yaeli's pita	10.5
"Octo-hummous"	– Josp. Octopus "steak" Chickpea Msabacha & cherry tomato confit	12
Butternut Squash Risotto	with mangetout, pinenuts & 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
28 Day Aged Josp. Sirloin	with latkes & a mustard cream coriander seed sauce	19
Seafood Chreymeh	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
Mits The Bookie
Uriya
Elvis

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

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