

HI - KIFKON - ÇA VA?

SET MENU Price Per Guest/ Min 2 Guests

THE OUMMI * 479:- With Grill mix Or Fish *599:--

HUMMUS ENTRECÔTE

Classic Chickpea Puree With Butter-Fried Entrecôte Brunoise & Roasted Almonds

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips

LABNE BEL MAKDOUS

Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili

MHAMARA BEL JOUZ

Chili & Walnut Dip

CRISPY CHICKEN WINGS

Crispy Chicken Wings With A Harissa Emulsion, Black Sesame & Chives

SWEET HALLOUMI

Crispy Halloumi, Honey, Walnuts & Black Cumin

SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Chili Sesame

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella, Black Cumin Topped With a Smoky Chili Paprika Cream & Fresh Herbs

OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Roasted Almonds
Served With a Creamy Yoghurt

SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Bulgur

THE SIGNATURE * 509:- With Grill mix Or Fish *629:-

SEASONAL HUMMUS

Chickpea Puree Black Truffle, Butter-Fried Portabello Mushrooms, Topped With Roasted Almonds & Crispy Parsley

OUMMI GANOIJ

Smokey Roasted Eggplant Dip, Sivri Pepper, Chili, Onion, Pomegranate, Parsley, Feta Cheese & Roasted Eggplant Chips

LABNE BEL MAKDOUS

Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili

CECINA CARPACCIO

Smoked and Air-Dried Beef Served With a Mixed Salad, Za'atar Citronette, Pine Nuts, Crispy Capers, Roasted Lentils, Browned Buttercream & Grated Parmesan

SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Chili Sesame

STEAK TARTAR

Lebanese Steak Tartar, Smoked Pointed Pepper, Chili Marinade, Pistachio, Parmesan Cream
Served In a Crispy Tapioka Bowl

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips, Radishes, Mint & Tahini Sauce

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella, Black Cumin Topped With a Smoky Chili Paprika Cream & Fresh Herbs

CRISPY ARTICHOKE

Tempura Artichoke With a Sour Coriander- & Garlic Cream, Fermented Chili & Fresh Coriander

KIMA TABBOULEH

Spicy-Sour Parsley Salad With Tomato, Onion, Bulgur, Lemon & Tomato Puree
Served On Gem Lettuce

Chef Kris Gergi

If you have any food allergy or special dietary, please inform a member of staff

HI - KIFKON - ÇA VA?

THE VEGETARIAN * 479:- With Fried Vegetables 559:-

HUMMUS

Classic Chickpea Purée

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips

MHAMARA BEL JOUZ

Chili & Walnut Dip

LABNE BEL MAKDOUS

Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili

WARAK INAB

Vine Leaf Dolmas Filled With Rice, Onion, Parsley & Chickpeas

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella, Black Cumin Topped With a Smoky Chili Paprika Cream & Fresh Herbs

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips, Radishes, Mint & Tahini Sauce

SWEET HALLOUMI

Crispy Halloumi, Honey, Walnuts & Black Cumin

CRISPY ARTICHOKE

Tempura Artichoke With a Sour Coriander - & Garlic Cream, Fermented Chili & Fresh Coriander

SPICY CAULIFLOWER

Fried Cauliflower In Oummi Chili Sauce & Sesame

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Bulgur

THE VEGAN * 479:- With Fried Vegetables 559:-

HUMMUS

Classic Chickpea Purée

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips

MHAMARA BEL JOUZ

Chili & Walnut Dip

MAKDOUS

Pickled Mini Eggplants With Walnuts & Chili

WARAK INAB

Vine Leaf Dolmas Filled With Rice, Onion, Parsley & Chickpeas

ÇIĞ KÖFTE

Spicy Raw Bulgur Steaks, Tomato, Fresh Herbs, Served In Endive Leaves

SPICY CAULIFLOWER

Fried Cauliflower In Oummi Chili Sauce & Sesame

BATATA

Fried Potatoes With a Sour Coriander - & Garlic Cream, Chili & Fresh Coriander

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips, Radishes, Mint & Tahini Sauce

BALILA

Warm Chickpeas, Cumin, Chili, Olive Oil & Lemon

FATTOUCH

Seasonal Salad, Pita Croutons, Pomegranate, Lemon & Pomegranate Syrup

Chef Kris Gerqi