



Our menu embraces the concept of sharing dishes, creating a communal dining experience reminiscent of family-style meals. Each carefully crafted dish is designed for sharing, allowing you to savor a variety of flavors together with your dining companions.

Focaccia | Zaatar | Tomato salsa | Tahini 16

Pita | Hummus | Babaganush | Matbucha | Zhug 22

Oyster | Shallot | Vinegar 9 pp

Tuna tartar | Tapioca puff | Kohlrabi kimchi & Aioli 21

Crispy cigar | Minced beef | Dried fruits 15

Chickpea croquet | Amba | Arisa 21

Potato tartelette | Eggplant | Ricotta salata | Lemon and Chilly Aioli 18

Tuna sashimi | Spring onion | Fried garlic | Finger lime 32

Roasted eggplant | Buckwheat | Greek yogurt 22

Patagonian calamaris | Broccolini | Ginger & Lime salsa | Brioche crumbs 28

Crispy taco | Beef tartare | Capers aioli | Pistachio | Horseradish oil 26

Herbs salad | Pomegranate | Shallot onions | Pine nuts | Greek yogurt 20

Beetroot carpaccio | Pistachio | Oregano | Jerez vinegar | Mustard seeds 22

Sea Bass ceviche | Challah bread | Cucumbers | Aioli 28

Garden vegetable salad | Fried pita | Feta cheese | Sumac 24

Buckwheat pancake | Fish skewers | Fermented chili & lemon | Matbucha 36

Half green artichokes | Cured lemon aioli | Olive oil & balsamic vinaigrette 26

Lamb kebab | Pita bread | Baharat 26

Half roasted cauliflower | Tahini | Green chili 18

Chicken shawarma | Tahini | Matbucha | Cilantro 35

Slow cook celeriac | Brown butter | Spinach | Creme fraiche 30

White fish steak | Ginger & Lime salsa | Sauteed greens 48

Crispy chicken | Parker house bun | Coleslaw | Chili aioli 36

Beef sirloin skewer | Baby potatoes | Cherry & confit garlic | Zhug 48

vat included / iva incluido

Allergen information available on request please inform your waiter of any allergies or intolerance

Información de alérgenos disponibles, porfavor informe a su camarero de cualquier alergia y/o intolerancia.