

## Appetizers

### Homemade dips and bread 36 ♣

**Spicy platter** Assortment of mezes for the heat lovers, to give the meal extra zing 22 ♣

**Eucalyptus salad** seasonal and market fresh ingredients 62 ♣

**Fattoush** vegetables, leafy greens, sumac, mint, onion, toasted bread 56 ♣

**Fire roasted eggplant** raw tahini, aged pomegranate syrup 58 ♣

**Roasted cauliflower** hot and crispy in Har Bracha tahini 58 ♣

**Oriental Ceviche** Fresh Fish, Seasonal fruit, cilantro and Lemon 69 ♣

**Fish Shawarma** profiteroles, fresh fish, amba aioli, tomato cream 66

**Macaron** stuffed with pate over wild berry cream 55

**Kube-niya** Syrian style beef tartar with cracked wheat, mint, onion 68

**Azura eggplant** with beef, spices and covered with tahini 68 ♣

**Short rib Qatayef** avocado paprika, lemony zhug 72

**Lamb Gyros** slow cooked lamb, almond tzatziki, cucumbers, sumac onions, mint 72 ♣

## Main Courses

**Maklubah** casserole of rice, vegetables, saffron, almond "yogurt", Tomato relish ♣

With chicken 110 With lamb 154

**Jerusalem Siniya** minced beef, slow roasted vegetables, tahini, pita to soak up the goodness 112

**Slow cooked neck of lamb** seasoned in red spices, frike risotto and vegetables 154

**Assado** slow cooked beef ribs in jus, soy sauce and wine, root vegetables 139

**Sirloin steak** 250 grams, potato puree, roasted vegetables, Mushroom cream 154

**Grilled ribeye** 300 grams of prime beef, roasted vegetables 154

**Beef fillet** Mushroom sauce, roasted vegetables 175

**Grilled platter** Chicken steak, sirloin, ribeye, rump steak served with chimichurri, charred vegetables and crispy potatoes.

700 gr. meat (recommended for two diners) 400 1400 gr. meat (recommended for four diners) 680

**Salmon skewer** Harissa cream, roasted vegetables 139

**Frikeh risotto** roasted vegetables. with grilled wild mushrooms 97 with Barramundi 156 ♣

♣ Vegan version available