

— BAR —
shawarma
 BERDER & Q

—
 طعام Food
 —

BITES

Za'atar mixed nuts(N)(G).....	3.5
Pita crisps, garlic yoghurt(G)(D).....	3.5
Spiced Jaffa olives.....	3.5
Confit tuna belly & pickles skewer....	3.5

MEZZE (served with chollah bread)

Beetroot, whipped feta, hazelnuts(N)(D)....	5.8
Chilli, chilli, chilli & yoghurt(D).....	5.5
Aubergine, feta, fried capers(D).....	6.5
Mushroom labneh, caramelised onion(D)(N)6	
Lamb kofte, fifelechuma butter(D).....	6.8
Harissa crayfish(D)(G).....	6.5
Cured duck, blood orange, salmoriglio.....	8.5

DAILY SPECIALS

Ask your waiter for details,
 or see our specials board.

HUMMUS (served with warm pita)

Tahini(G)	
crispy chickpeas, s'chug, paprika.....	7.2
Iraqi(G)	
fried aubergine, amba, boiled egg.....	7.8
Red cabbage & broccoli (N)(G)	
almonds,urfa, chive oil.....	7.5
Add	
Dinosaur egg.....	1.5
Feta.....	1.8
B&B Pickles.....	2

PITAS(G) / RICE BOWLS(D)

Cauliflower shawarma(N).....	8/12
Chicken shashlik(D).....	8.5/13.5
Lamb shawarma.....	9.5/14.5

GRILL & ROTISSERIE

Chicken shashlik, yellow cabbage, slaw, pomegranate(G)(D).....	13.5
Grilled flank steak, salgam onions, green harissa, laffa(G)(D).....	14
Barbecued whole bream, chermoula, burnt lemon.....	16
Lamb shawarma, red s'chug, sumac onions, pickles(G).....	17.5
King prawn chreime, lemon, parsley, chollah.....	18
Rotisserie chicken, chicken skin dukkah, garlic yoghurt(D).....	1/2 - 14, whole - 26

SIDES

Chollah or Pita.....	1.5	Fried potatoes, feta(D)(G).....	5.5
Mixed pickles.....	3.5	Chopped Jerusalem salad....	5.5
Mejadera(D).....	4.5	Cauliflower shawarma(D)....	6
Pit beans(D)(G).....	5		

TO SHARE (FOR 2)

Rotisserie chicken, mejaderah, chopped Jerusalem salad, kebab sauces, pickles, pita(D)(G)....	40
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KEBAB SAUCES

Tahini.....	1
Garlic yoghurt.....	1
Harissa.....	1.5
Yemenite dynamite.....	1.5

SWEET

Rose malabi, pistachio, raspberry(N)(D).....	5
Tahini and tamarind fudge tart(D)(G).....	5.5
sumac cream	

Allergens: Gluten (G) Dairy (D) Nuts (N)