



## Small Plates

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|-------------------------------------------------------------------|----|
| <b>Fire bread</b> Har Bracha tahini and charred vegetable salsa   | 32 |
| <b>Spanish tomato bread</b> Crushed Magi tomato and chili         | 24 |
| <b>Ohad's chili plate</b>                                         | 22 |
| <b>Potato tostada</b> Charred vegetable salsa, Spanish anchovies  | 36 |
| <b>Kitchari balls</b> Cured sea fish, smoked paprika aioli, chili | 38 |

## Fish

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|----------------------------------------------------------------------|----|
| <b>Sea fish tartare in a lettuce cup</b>                             | 72 |
| <b>Sea fish sashimi</b> Salmorejo, charred eggplant, nectarine salsa | 72 |
| <b>Raw fish carpaccio</b> Chili, fried almonds and pressed tomato    | 74 |

## Vegetables

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|------------------------------------------------------------------------------------------------------|----|
| <b>Zucchini stuffed with soft rice</b> Seasoned with honey, pomegranate and Habshush's ras el hanout | 62 |
| <b>Zucchini and okra in a blazing-hot pan</b> Grilled onion, Kalamata olives                         | 62 |
| <b>Grape salad</b> Knife-chopped cauliflower, toasted pecans, greens                                 | 64 |
| <b>Spare rib cube salad</b> Baby gem lettuce, green leaves, fried almonds and tahini                 | 86 |

## From the Hot Line

|                                                                                                                   |        |
|-------------------------------------------------------------------------------------------------------------------|--------|
| <b>Tagliatelle</b> Charred Magi tomatoes, Kalamata olives, garlic and white wine                                  | 86     |
| <b>"24-hour" beef ribs</b> Date glaze                                                                             | 102    |
| <b>Soft chopped-fish dumplings</b> Grouper head broth and dirty chili oil                                         | 116/84 |
| <b>Plancha sea bream</b> Chard hamusta, sumac and eggplant cream                                                  | 122    |
| <b>Whole sea fish, roughly cut, in a crisp coating</b> Fries, crushed tomato salsa and chili                      | 122    |
| <b>Meagre fillet</b> Potato, Kalamata olives and green leaf salsa                                                 | 142    |
| <b>Entrecôte steak roasted in a charcoal oven</b> Campfire potato, golden garlic and za'atar pine nut chimichurri | 168    |

\* The menu and prices may change from time to time