

A JOURNEY THROUGH LEVANTINE COOKING

PITA +

MD CRAB hummus

english peas + tatbili + charred ramp ▶ 22

COAL-FIRED MUSHROOM hummus

black garlic + confit egg yolk ▶ 20

GOAT AWARMA hummus

preserved ramps + date molasses + soujek spice ▶ 22

BURNT EGGPLANT baba ganoush

macerated cucumber + mutabal + pine nut ▶ 19

AMBA labne tabat

poached rhubarb + crumbled pistachio + spring onion jam ▶ 19

MEZZE

FATTOUSH

embered asparagus + cucumber + smoked feta + calamansi dressing ▶ 22

SWEET + SUMAC LITTLE GEM

'mish mish' honey + whipped goat curd + peanut harissa ▶ 18

EMBERED BEETS

fermented muhammara + walnut + kashkaval ▶ 22

BATATA HARRA

dusted in sharwarma spices + toum ▶ 17

GRAPE LEAF WRAPPED ROCKFISH

embered sunchoke + green tomato & dill yogurt + preserved lemon ▶ 32

BBQ'D WARAK DAWALI

stuffed grape leaves + lamb belly + burnt cinnamon ▶ 28

BEEF CHEEK MALFOOF

stuffed red cabbage + garlic yogurt + red shatta ▶ 28

DUCK + FOIE GRAS KEBOB

whipped tahini + burnt onion dagga + date glaze ▶ 33

SNACKS 2pc per order

SFEEHA

toum + lemon ▶ 14

SUNCHOKES ARAYES

green shatta ▶ 14

-- kibbeh naya--

YELLOWFIN TUNA ▶ 24 SMOKED CARROT ▶ 21

puffed bulgur + lettuces
+ toum + mint + other goodies

SOFRA

arabic translation; a table set for you

the chefs prepare a spontaneous menu
highlighting peak season ingredients

▶ 125 food + 75/125 beverage

MASHAWI

SMOKE IN CHIMNEYS TROUT OVER COALS

crab tabouli + blistered asparagus
+ smoked serrano + amba yogurt ▶ 68

SMOKED BOBO'S CHICKEN MUSAKHAN

palestinian taboon bread + embered broccoli +
wood-baked sumac onions + pine nuts ▶ 70

BBQ'D LAMB KEBOB

cinnamon kefta + charred spring onion
+ pea mutabal + fermented chili ▶ 82

▶ mujadarra ◀

fried rice + beluga lentils
+ golden onions ▶ 22

* A 3% EMPLOYEE WELLNESS FEE IS ADDED TO ALL CHECKS

THIS CHARGE ALLOWS US TO PROVIDE A FULL BENEFITS PACKAGE TO OUR STAFF - THIS FEE IS NOT A TIP

*CONSUMPTION OF RAW OR UNDERCOOKED FOOD COULD INCREASE THE RISK OF FOODBORNE ILLNESS