

Snacks

Middle Eastern Trail Mix with spiced Popcorn & Lemon-roasted Nuts & Seeds* <i>vegan</i>	3.50
Warm Olives with Chilli, Preserved Lemon, Herbs & Garlic* <i>vegan</i>	5
<i>Tipperary</i> Haloumi Fries with Chilli Honey & Za'atar*	8
Anchovy , Pea & Preserved Lemon Toasts, Harissa dressing (2pcs)*	8.50

Mezze

Our Seasonal Hummus (Roast Beetroot, Kale & Toasted Hazelnut, Cider dressing)* <i>vegan</i>	12
Labneh , Roast Pumpkin, Walnut, Crispy Sage & Brown Butter *	13
Maray "Disco Cauliflower " with 3 Sauces, Dukkah & Pomegranate Seeds* <i>vegan</i>	13
Roasted Chicken Wings in our Hot Sauce with Feta Yogurt dip & Herb+Chilli+Red Onion Salsa*	14.50
Panne Chistorra (lightly spiced Spanish sausage) with Almond-Romesco Sauce (3pcs)	12.50

warm Nigellaseed Laffa Flatbread served with our Hummus & Labneh dishes

The Plates

Beef Kofta with Herbs, Feta, Roast Tomato & Pepper Sauce, Freekah, Greek Yogurt & Cucumber Tzatziki* 23.95	
Chicken Supreme Fattah , Baby Carrot, Sumac Onions, Panisse, Yogurt, Brown Butter, Sunflower Seed*	24.50
Fish: Cod with Purple Potatoes, Asparagus, Edamame, Squash, Seafood & Lemon Broth*	24.95
Lamb Loin: Feta & Spinach stuffing, Olive & White Wine sauce, Tomato & Mint Bulghur Pilaf*	27.50
Special: Turlu – Fragrant Turkish Stew with Courgette, Aubergine, Lentil & Chickpea with White Miso & Tahini dressing, Toasted Walnut* <i>vegan</i>	20.50

Some Sides

Nigella Seed Laffa Flatbreads	2.95
our Georgian Sourdough (toasted) / Gluten-Free Bread*	2.50
Batata Harra-style Fried Potatoes, gentle spices* <i>vegan</i>	5.50
One of our Side Salads of the Day* <i>ask your server</i> <i>vegan</i>	5

*OUR MENU IS SERVED MEZZE-STYLE,
SO FOR YOUR MEAL TONIGHT,
DISHES ARE SENT FROM OUR KITCHEN
AS THEY ARE MADE READY*

For allergen information, please ask your Server.

*Items with * can be prepared Gluten-Free (please request when ordering)*

A discretionary 10% service charge is applied to tables of 4+. This, as well as tips, always go entirely to our Team.

Desserts

Noah's Ark: Homemade Coconut Sorbet, Kadifi pastry, Nuts, Seeds, Mango & Black Lime	9
The OMG: Baked Chocolate Mousse Cake, Berry dust, Creme Fraiche	9.50
Baked Alaska: Lemon Meringue Pie Edition: Lemon Curd Pastry, Homemade Vanilla Turkish-style Ice Cream, Blackberry splash & torched Swiss Meringue	13
Cocktail for Dessert: Espresso Martini – or - Amarezzo Martini, served with Chocolate & Hazelnut Baci	16

We make as much as possible ourselves including all of our own breads, pastries, pickles, ferments & preserves.

*We also love working with
great suppliers like:*

Farmhand Coffee & Tea , North Wicklow Farm Eggs , Traditional Cheese Co.

Taste With Gusto , Proper Dairy Company

Neighbourhood Wines , Boutique Wines, GrapeCircus Wines

Dingle Gin & Vodka, 8 Degrees Brewery

PorterHouse Brewery

&

lots of other great growers and producers.