



HI - KIFKON - ÇA VA?

SET MENU Price Per Guest/ Min 2 Guests

THE OUMMI * 479:- With Grill mix Or Fish *599:--

HUMMUS ENTRECÔTE

Classic Chickpea Puree With Butter-Fried Entrecôte Brunoise & Roasted Almonds

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips

LABNE BEL MAKDOUS

Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili

MHAMARA BEL JOUZ

Chili & Walnut Dip

CRISPY CHICKEN WINGS

Crispy Chicken Wings With A Harissa Emulsion, Black Sesame & Chives

SWEET HALLOUMI

Crispy Halloumi, Honey, Walnuts & Black Cumin

SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Chili Sesame

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella, Black Cumin Topped With a Smoky Chili Paprika Cream & Fresh Herbs

OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Roasted Almonds
Served With a Creamy Yoghurt

SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Bulgur

THE SIGNATURE * 509:- With Grill mix Or Fish *629:-

SEASONAL HUMMUS

Chickpea Puree Black Truffle, Butter-Fried Portabello Mushrooms, Topped With Roasted Almonds & Crispy Parsley

OUMMI GANOIJ

Smokey Roasted Eggplant Dip, Sivri Pepper, Chili, Onion, Pomegranate, Parsley, Feta Cheese & Roasted Eggplant Chips

LABNE BEL MAKDOUS

Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili

CECINA CARPACCIO

Smoked and Air-Dried Beef Served With a Mixed Salad, Za'atar Citronette, Pine Nuts, Crispy Capers, Roasted Lentils, Browned Buttercream & Grated Parmesan

SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Chili Sesame

STEAK TARTAR

Lebanese Steak Tartar, Smoked Pointed Pepper, Chili Marinade, Pistachio, Parmesan Cream
Served In a Crispy Tapioka bowl

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips, Radishes, Mint & Tahini Sauce

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella, Black Cumin Topped With a Smoky Chili Paprika Cream & Fresh Herbs

CRISPY ARTICHOKE

Tempura Artichoke With a Sour Coriander- & Garlic Cream, Fermented Chili & Fresh Coriander

KIMA TABBOULEH

Spicy-Sour Parsley Salad With Tomato, Onion, Bulgur, Lemon & Tomato Puree
Served On Gem Lettuce

Chef Kris Gergi

If you have any food allergy or special dietary, please inform a member of staff

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THE VEGETARIAN * 479:- With Fried Vegetables 559:-

HUMMUS

Classic Chickpea Purée

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips

MHAMARA BEL JOUZ

Chili & Walnut Dip

LABNE BEL MAKDOUS

Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili

WARAK INAB

Vine Leaf Dolmas Filled With Rice, Onion, Parsley & Chickpeas

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips, Radishes, Mint & Tahini Sauce

SWEET HALLOUMI

Crispy Halloumi, Honey, Walnuts & Black Cumin

CRISPY ARTICHOKE

Tempura Artichoke With a Sour Coriander- & Garlic Cream,
Fermented Chili & Fresh Coriander

SPICY CAULIFLOWER

Fried Cauliflower In Oummi Chili Sauce & Sesame

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella, Black Cumin Topped With a Smoky
Chili Paprika Cream & Fresh Herbs

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

TABBOULEH

Sour Parsley Salad, Tomato, Onion, Lemon & Bulgur

THE VEGAN * 479:- With Fried Vegetables 559:-

HUMMUS

Classic Chickpea Purée

BABA GANOIJ

Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips

MHAMARA BEL JOUZ

Chili & Walnut Dip

MAKDOUS

Pickled Mini Eggplants With Walnuts & Chili

WARAK INAB

Vine Leaf Dolmas Filled With Rice, Onion, Parsley & Chickpeas

ÇIĞ KÖFTE

Spicy Raw Bulgur Steaks, Tomato, Fresh Herbs Served In Endive Leaves

SPICY CAULIFLOWER

Fried Cauliflower In Oummi Chili Sauce & Sesame

BATATA

Fried Potatoes With a Sour Coriander- & Garlic Cream, Chili & Fresh Coriander

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips, Radishes, Mint & Tahini Sauce

BALILA

Warm Chickpeas, Cumin, Chili, Olive Oil & Lemon

FATTOUCH

Seasonal Salad, Pita Croutons & Pomegranate, Lemon & Pomegranate Syrup

Chef Kris Gerqi

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COLD MEZA

HUMMUS Classic Chickpea Purée	99	TABBOULEH Sour Parsley Salad, Tomato, Onion, Lemon & Bulgur	119
HUMMUS ENTRECÔTE Classic Chickpea Puree With Butter-Fried Entrecôte Brunoise & Roasted Almonds	129	FATTOUCH Seasonal Salad, Pita Croutons & Pomegranate, Lemon & Pomegranate Syrup	119
SEASONAL HUMMUS Chickpea Puree Black Truffle, Butter-Fried Portabello Mushrooms, Topped With Roasted Almonds & Crispy Parsley	129	KIMA TABBOULEH Spicy-Sour Parsley Salad With Tomato, Onion, Bulgur, Lemon & Tomato Puree, Served On Gem Lettuce	119
BABA GANOJJ Smokey Roasted Eggplant Dip, Parsley, Pomegranate & Eggplant Chips	99	MAKDOUS Pickled Mini Eggplants With Walnuts & Chili	95
OUMMI GANOJJ Smokey Roasted Eggplant Dip, Sivri Pepper, Chili, Onion, Pomegranate, Parsley, Feta Cheese & Roasted Eggplant Chips	109	CECINA CARPACCIO Smoked and Air-Dried Beef Served With a Mixed Salad, Za'atar Citronette, Pine Nuts, Crispy Capers, Roasted Lentils, Browned Buttercream & Grated Parmesan	189
LABNE BEL MAKDOUS Hung Yoghurt Topped With Pickled Mini Eggplant Filled With Walnuts & Chili	99	KEBBE NAJE Lebanese Beef Tartare, Bulgur, Chili, Sesame Served With Garlic Cream, Onion & Mint	255
MHAMARA BEL JOUZ Chili & Walnut Dip	99	KAFTA NAJE Lebanese Beef Tartare, Bulgur, Chili, Parsley, Chili Sesame	255
WARAK INAB Vine Leaf Dolmas Filled With Rice, Onion, Parsley & Chickpeas	99	STEAK TARTAR Lebanese Steak Tartar, Smoked Pointed Pepper, Chili Marinade, Pistachio, Parmesan Cream Served In a Crispy Tapioka bowl	255
ÇIĞ KÖFTE Spicy Raw Bulgur Steaks, Tomato, Fresh Herbs Served In Endive Leaves	99		

Chef Kris Gergi

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WARM MEZA

CRISPY CHICKEN WINGS

Crispy Chicken Wings With A Harissa Emulsion,
Black Sesame & Chives

109

OUMMI STYLE KEBBE

Filled Bulgur Bowls With Minced Beef, Onion & Roasted Almonds
Served With a Creamy Yoghurt

109

FALAFEL TACO

Chickpea Balls In Tortilla, Tomato, Parsley, Pickled Turnips,
adishes, Mint & Tahini Sauce

109

SWEET HALLOUMI

Crispy Halloumi, Honey, Walnuts & Black Cumin

109

SAMBOSEK

Small Pasties Filled With Beef Mince & Onion

99

FATAYER

Small Pasties Filled With Spinach, Onion, Tomato & Sumac

99

SPICY SHRIMPS

Crispy Jumbo Shrimp in Oummi Chili Sauce & Chili Sesame

149

CHEESE ROLLS

Sheep Cheese, Thread Cheese, Mozzarella,
Black Cumin Topped With a Smoky Chili Paprika Cream & Fresh Herbs

99

CRISPY ARTICHOKE

Tempura Artichoke With a Sour Coriander- & Garlic Cream,
Fermented Chili & Fresh Coriander

99

SPICY CAULIFLOWER

Fried Cauliflower In Oummi Chili Sauce & Sesam

109

KRAYDES

Scampi, Coriander, Garlic, Lemon & Chili

129

BALILA

Warm Chickpeas, Cumin, Chili, Olive Oil & Lemon

95

FATTE

Warm Chickpeas, Garlic Yogurt, Browned Butter,
Pine Nuts & Pita Croutons

95

FOUL

Fava Beans, Tomato, Onion, Parsley & Lemon

95

DOUBLE COOKED FRIES

Grana Padano

95

BATATA

Fried Potatoes With a Sour Coriander- & Garlic Cream,
Chili & Fresh Coriander

95

Chef Kris Gerqi

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MAIN COURSE

SHISH TAWOOK Marinated Chicken Fillet On Skewers Served With Coleslaw, Pickled Wild Cucumber & Tourn	319
KAFTA MISHWE Grilled Skewers On Chuck And Beef Brisket Served With Hummus, Baba Ganouj & Pivaz	319
KASTALETTA MISHWE Grilled Lamb Racks, Hummus, Tourn & Pivaz	389
MAKALI & FALAFEL A Mix of Fried Vegetables, Falafel, Tahini Sauce & Hot Tomato Sauce	299
SAMKE MISHWIE Grilled Fish (Catch Of The Day) Tahini & Hot Coriander Dip	319
MIX MASHEWE Grilled Shish Tawook, Lamb Racks, Kafta Skewers, Hummus, Baba Ganouj & Tourn	419

CHOOSE BETWEEN

DOUBLE COOKED FRIES

Grana Padano

BATATA

Fried Potatoes With a Sour Coriander - & Garlic Cream, Chili & Fresh Coriander

SAUCES

OUMMI CHILI SAUCE Sweet & Spicy Chili Sauce	35
TOUM Garlic Cream	35
HOT TOMATO SALSA Tomato, Olive Oil & Chili	35
TARATOR Tahini Sauce	35
SPICY KORIANDER Sour Chili, Coriander & Garlic Cream	35

Chef Kris Gerzi