

Fresh raw fish, labneh, mint leaves, eggplant cream & hot chili	58
Fresh fish sashimi, pickled roots, spinach & smoked paprika	64
Pumpkin "Asado", honey & Moroccan paprika glaze & crème fraiche	48
Arugula, labane, medjool dates , pineapple & avocado honey	54
Roasted kohirabi, burnt vegetables, local honey & pine nuts milk	46
Cauliflower "Mafroom", chopped lamb, baharat, doha & sorrel	62
Lamb neck "kattayef", spicy green paste & tahini	76
Shrimp, spinach, wild mushrooms & corn foam	64
Bulgur risotto, crispy bone marrow & caciotta cheese foam	48
Drum fish, Burnt vegetables "Mechouia ", cilantro & paprika	128
Moroccan Grouper cakes, Swiss chard, chickpeas & pickled lemon	148
Roasted duck chest, frike risotto, raw tahini & fresh almonds milk	128
"Jerusalem Mix", chicken & lamb offals, amba, eggplants & tahini	86
Six hours braised oxtail terrine & Mashya's "Ras-el-hanoot"	98
Shrimp & calamari "hamed", Jerusalem artichoke, turmeric & lemon	142
Gnocchi, wild mushrooms, arugula, mushroom broth & parmigiano	88
Ricotta dumplings, mushrooms, pumpkin & sour cream	58/82
Halab kebab, pistachio, tomatoes & onions, yogurt, wrapped in dough	132
Prime veal fillet, leak & smoked beef broth	158/188 250/300 gr
* 18 Spices taboon frenna, tahini yogurt & spicy matbucha *	18