



Food tells stories.
From near and far, from mouth to mouth, and plate to plate.
Stories bring people together.
Around the world, around tables, around ideas and beliefs.
We share our stories through food. Food to be shared



SET MENU 28€ p.p
Includes 2 dishes of choice per person to share.
Any extra dish + 12€.

PITA BASKET - tables with dip dishes get the first pita basket for free | extra + €3,5

HUMMUS

[v] The one and only that needs no introduction, served with 4 colorful sauces you won't remember the names of.

LAABANE

[vg] Traditionally homemade levant-style cream cheese, served with zaatar and olives & soaked in olive oil.

BABA GANOUSH

[v] Smoked aubergine, mixed with tahini, lemon and garlic. Topped up with pomegranate and almonds to give a crunch to every bite.

SHAKSHUKA

[vg] Long-cooked tomato and paprika sauce, joined by eggs and topped with parmesan cheese. Warm and wholesome, straight out of the oven and into your soul.

FALAFEL

[v] Four magic balls, served with tahini & amba sauce.

MIDDLE EASTERN SALAD

[v] Fresh tiny-chopped garden salad with tomato, cucumber, special herbs, topped with tahini and walnuts.

SMOKED AUBERGINE

[v] Full aubergine a la minute on the fire, covered with tahini, pomegranate, lemon juice and parsley.

VEGGIE CALAMARI

[v] Fried pastella-covered oyster mushrooms, served with a pepper tomato sauce.

POLENTA FRIES

[vg] Homemade corn fries, served with pepper tomato sauce.
No, they are not potatoes. Yes, they are tasty.

SABICH

[vg] The famous street food on a plate. A layered tower of fried eggplant, potatoes, eggs and fennel, dressed with our special selection of sauces.



PSYCHEDELIC CAULIFLOWER

[v] Our signature dish that will make you trip - to Mana Mana, not to any other dimension.
Served with tahini, fresh tomato cream and grapefruit.

SWEET POTATO CARPACCIO

[vg] Thin layer of baked sweet potato, covered with parmesan cheese, beetroot cream and almonds.

SWEET SPINACH SALAD

[vg] Fresh spinach salad joined by feta, marinated dates and balsamic onions, topped with croutons, almonds and sumac.

AMAZING SPINACH

[vg] Spinach cooked in a butter-celery-grapefruit sauce, served on a polenta disk and topped with parmesan cheese. (Disclaimer: this description definitely can't be as amazing as the taste.)

DE SEA BAAS

Sea bass cooked in the oven with a side of green asparagus, Prosecco cream sauce, onions and parsley.

CHICKEN THINGS

Marinated grilled chicken thighs, served on a bed of rice and veggies and topped with a selection of sauces.

KABAB

Two pieces of lamb, served on a cinnamon stick with a side of potato, topped with amba, schug and tahini.

LAMB SPECIAL

Fresh plancha grilled lamb, potato, veggies and our special sauces.

GRANDMA'S MAFRUM

Minced meat cooked with pine nuts and spices on a spread of hummus OR laabane, sprinkled with pomegranate. A taste as cozy as grandma's house.



*share the love with something sweet

KNAFEH

[vg] The queen of all desserts, made from kadaif and Arabic sweet cheese, soaked with rose water. The best ending to your Middle Eastern journey.

12

MA'AMUL PASTRY

[v] Dates and walnuts in filo pastry, served with apricot and prune sauce.

10

FUNKIN' PUMPKIN

[v/vg] Baked and orange-marinated pumpkin with a splash of tahini and walnuts.

10

ZESTY LIME DREAM

[vg] Fresh lime parfait with cookie crumble and wild berries.

9