

PARA PICAR

Pan za'atar / Za'atar Bread 🌶️ (V)
 salsa tahini y harisaa, tomillo, summac
 tahini harissa sauce, thyme, summac
4.95

Croquetas de verduras y garbanzos 🌱 (SG) (FS)
Vegetable & Chickpea Croquettes
 salsa "miso" / sweet "miso" sauce
7.95

Albondigas libanesas (SG) (FS)
 de ternera y cordero, labneh,
 salsa tomate especiada, "dukkah"
Lebanese Meatballs
 beef & lamb, labneh,
 spiced tomato salsa, "dukkah"
9.75

MEZZE PLATTER (para 2/3 personas) (FS)

albóndigas libanesas, labneh, hummus tradicional, ensalada tabule, queso halloumi y pan za'atar
 lebanese meatballs, labneh, mama's hummus, tabbouleh salad, halloumi, za'atar bread
21.95

CEVICHE Y CRUDOS

Ceviche de corvina 🌶️ (SG)
 "leche de tigre ají amarillo", maíz choclo,
 pure de boniato y plátano frito
Sea-bass Ceviche
 "ají amarillo tiger milk", giant corn,
 sweet potato puree & plantain crisps
12.95

Atun + Sandia Ceviche / Tuna Watermelon Ceviche (SG) (SL)
 "leche de tigre YUZU", hinojo y "cracker" de quinoa negra
 "YUZU tiger milk", fennel & black quinoa cracker
14.95

Ceviche de Salmon & aguaymanto (SG) (SL)
 "leche de tigre maracuyá", cebolleta
 y boniato frito
Salmon & Cape Gooseberry Ceviche
 "passion fruit tiger milk", spring onions
 & sweet potato crisps
13.50

DE NUESTRA COCINA CALIENTE / FROM OUR HOT KITCHEN

"PISCO SOLOMILLO" (180g) (SL)
 trozos de filete de ternera que se dejan reposar
 durante 24 horas en una marinada inspirada en
 América del Sur y flameados en brandy
 beef filler immersed for 24 hours in a South
 American inspired marinade & flambeed over brandy
19.95

Bistecca de Berenjena (V) (SG) (FS)
Aubergine Steak
 (🌱 option available)
 a la parrilla por pedido, salsa tomate
 especiada, aderezo "zhoug" y queso halloumi
 grilled to order, spiced tomato sauce, "zhoug"
 salsa & halloumi cheese
12.95

"Fish y Chips" estilo Mama
 fritura de merluza marinada en tomillo limon y
 rebozada en panko - puré de guisantes y menta,
 plátano en tempura,
 salsa tártara, patatas caseras
 lemon thyme marinated hake in panko breadcrumbs,
 mint pea puree, tempura banana, tartare sauce &
 chunky chips
17.50

TAKIKOMI GOHAN 🌶️ (SG) (SL)
 cerdo estilo japones, arroz "sushi",
 setas "shitake", pak-choi, aderezo cebolleta
 y gengibre
 Japanese Pork Dish, sushi rice, shitake
 mushrooms, pak-choi, spring onion & ginger
 dressing
16.50

Pollo citronella vietnamita 🌶️ (SG) (FS)
Vietnamese Lemongrass Chicken
 fideos de arroz, zanahoria, rabano daikon,
 pepino, menta y salsa "nuoc cham",
 rice noodles, carrots, daikon radish,
 cucumber, mint & "nuoc cham" sauce
14.50

Moqueca de gambas (SG) (SL)
Prawn Moqueca
 marinadas en ajo y lima, servido con salsa
 moqueca (leche de coco, tomate y albahaca
 tailandesa) + arroz blanco
 marinated in garlic & lime, served with
 moqueca sauce (coconut milk, tomatoes & thai
 basil) + white rice
15.95