

**PARA PICAR**

**Pan za'atar / Za'atar Bread** 🌶️ (V)  
salsa tahini y harissa, tomillo, summac  
tahini harissa sauce, thyme, summac  
6.50

**Croquetas de verduras y garbanzos** ✓ (SG)  
**Vegetable & Chickpea Croquettes**  
salsa remolacha / beetroot sauce  
10.50

**Albondigas libanesas** (SG) (FS)  
de ternera - servidas con labneh,  
salsa tomate casera y especias "dukkah"  
**Lebanese Meatballs**  
spiced beef meatballs - served with labneh,  
home-made tomato salsa and "dukkah" herbs  
12.95

**Fishcakes con curcuma y eneldo** 🌶️  
pastelitos de pescado, salsa yogur, limón  
**Tumeric & Dill Fish Cakes**  
served with yoghurt salsa & grilled lemon  
11.50

**Yucas fritas / Yuca Fries** ✓ (SG) (FS)  
salsa pimientos, aji amarillo y anacardos  
pepper, aji amarillo & cashew nut sauce  
9.95

**Ensalada Fattoush/Fattoush Salad** ✓ (SG)  
lechuga, pepino, tomate, semillas de granada y  
pan pita de maiz frito - con aderezo de limon,  
menta y summac  
lettuce, cucumber, tomato, pomegranate  
seeds & fried pitta cornbread - with a  
lemon, mint and sumac dressing  
7.95

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

(V) opcion - cambia las albondigas por croquetas / swap meatballs for croquetas  
albóndigas libanesas, salsa tomate casera, labneh, hummus tradicional,  
ensalada fattoush, queso halloumi a la parrilla y pan za'atar  
lebanese meatballs, spiced tomato salsa, labneh, mama's hummus, fattoush salad,  
grilled halloumi cheese and our famous za'atar bread  
29.50

**Ceviche de corvina/Sea-bass Ceviche** 🌶️ (SG)  
"leche de tigre aji amarillo", maiz choclo, puré de boniato y plátano frito  
"aji amarillo tiger milk", giant corn, sweet potato purée & plantain crisps  
15.50

**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 - servido  
con patatas caseras  
beef fillet immersed for 24 hours in a South  
American inspired marinade & flambeed over  
brandy - served with chunky chips  
27.50

**Suquet con toque asiático** 🌶️ (SG) (SL)  
nuestra versión de esta tradicional caldereta de  
pescado, servida con merluza marinada,  
mejillones, almejas y fumet citronela  
**Lemongrass Suquet**  
Our take on this traditional fish stew,  
served with marinated hake, mussels, clams  
and lemongrass fish stock with coconut milk  
22.50

.....  
algunos platos se pueden adaptar a una opción  
sin gluten. por favor pregunte a su camarero  
some dishes can be adapted to a gluten free  
option. please ask your waiter

(SG) sin gluten / gluten free  
(SL) sin lactosa / lactose free  
(FS) frutos secos / contains nuts  
(V) vegetariano ✓ vegano  
🌶️ picante / spicy

**Winter Hake** (SG) (SL)  
montadito de merluza al horno, polenta frita,  
coco, wasabi, alga nori,  
y salsa "pla rad prik"  
baked hake fillets, fried coconut  
polenta, wasabi, Nori seaweed,  
and tamarind "pla rad prik" sauce  
18.50

**Kale & Falafel Bowl** (V) (SG) (FS)  
✓ opcion - sin queso feta  
Espárragos, calabacín, brócoli, remolacha  
cocida, tomate cherry y queso feta  
asparagus, zucchini, broccoli, beetroot,  
cherry tomatoes & feta cheese  
16.50

**Djaj Bil-Bahar** 🌶️ (FS)  
contramuslos de pollo con especias del mundo  
oriental, bulgur, tomate confitado, ensalada  
de col al wok, y salsa yogur  
middle eastern spiced chicken thighs,  
bulghur, herb roasted tomato, wok-fried  
cabbage salad and a zesty yoghurt sauce  
17.50