

SMALL

spiced nuts almonds, cashews, macadamia nuts, spices	5
marinated olives assorted olives, EV olive oil, spices, lemon, chilli	45
tayim pickles seasonal pickled vegetables	45
tayim hummus slow cooked chickpeas, house made bread, tayim pickles	16
felafel (five) tahini, harissa, tayim pickles	15
grilled corn with tunisian spices corn with tunisian spices, fetta, quinoa	11
mushroom borekas borekas, seasonal mushrooms, egg yolk, goats cheese, porcini bisque	19
grilled sardine “shakshuka” (pairs) sardines, vine leaves with moroccan tomatoes, pangrattato	18
wagyu cigars (pairs) yoghurt and tahini	16
tayim plate (for two) felafel, tahini, hummus, moroccan tomatoes, labneh, olives, pickles, bread	32

SKEWERS

portobello mushrooms, balsamic, rosemary, garlic (pairs)	14
yamba prawns, harissa (pairs)	18
kangaroo kebab, mint, oregano, paprika (pairs)	16
lamb kofta, pine nuts, baharat spices (pairs)	15

MAINS

fire roasted eggplant tahini, fermented chilli, kalamata olives, seed crackers	23
grilled rainbow trout preserved lemon chermoula, chermoula cream, hazelnut dukkah	38
lamb shoulder with white bean musabbaha white beans, tahini, tatbila, puffed freekeh	45
grilled chicken “masahan” grilled bread, onion gravy, crispy leek	38
rib eye 500g grainge ribeye on the bone, filfel chumma	68

SIDES

tomatoes, cucumber, baby jam, radish, pomegranate, feta	15
figs, radicchio, walnuts, goats cheese	21
hand cut chips za’atar salt, herb aoli	14

