

The inspiration of our snacks comes from the warmer areas around the Mediterranean Sea. In size, they are perfect to take in one bite. A good advice is to take in many and share around the table.

Snacks

Focaccia with <i>baba ganoush</i>	30-
Marinated olives from Lebanon	30-
Marcona almonds	45-
Spicy chips of rice and sesame with <i>labneh, baharat</i>	45-
<i>Shish Barak</i> with mushrooms, garlic yoghurt and chili	55-
White asparagus with ramson crouton and manchego	70-
Green pea falafel with <i>tahiniyoghurt</i>	45-
Boquerones, deep potatoes and aioli	60-
<i>Morcilla</i> fritters with pimenton and quince	50-
<i>N'duja</i> croquet with pickled zucchini	55-
Octopus skewer with salsa verde and deep fried capers	65-
Salad wrap with blackend scallops and pomegrant	75-
Kebab <i>bikini</i> with lamb and morrocan lemons	60-
Monte Vecchio, Italian hard cheese, cowmilk	60-
La Tur, italian soft cheese, goat, sheep and cowmilk	60-
Napoléon, hard cheese, sheep milk	65-
Coppa, cured spanish cured neck from pork	65-
Saucisson, french pork sausage	55-

Chef's selection of 5snacks

Minimum 2 persons

135:-/person

Main Courses

Fried eggplant with <i>frekkeh</i> , walnut <i>tahini</i> , red cabbage, roasted goat cheese and pomegranate	195-
Cod with smoked tomatoes, mussels, hummus and grilled bread	245-
<i>Shawarma</i> spiced porkbelly grilled on skewer, celeriac, feta cheese crème, <i>sumak</i> cured onions and <i>dukkah</i>	225-
<i>Shawarma</i> spiced oyster mushrooms grilled on skewer, celeriac, feta cheese crème, <i>sumak</i> cured onions and <i>dukkah</i>	195-
Grilled rib eye with endives in artichoke vinaigrette, deep fried potatoes and tarragon mayonnaise	295-

Sweets

Spicy oat cookie with whipped Brilliat savarin and forest berries	85-
Yoghurt sorbet with rhubarb, roasted with chocolat and <i>dukkah</i>	85-
Walnuts in dark chocolate	45-

Menu Spisa

Spicy chips of rice and sesame with *labneh*, *Baharat*
Octopus skewer with salsa verde and deep fried capers
White asparagus with ramson crouton and manchego
N'duja croquet with pickled zucchini

Paleta

Shawarma spiced porkbelly or oyster mushrooms grilled on skewer, celeriac, feta cheese crème, *sumak* cured onions and *dukkah*

Yoghurt sorbet with rhubarb, roasted with chocolat and *dukkah*

Baba ganoush: *Middle East, Lebanon*

Mixed eggplant with lemon and sesame seeds

Bagna Cauda: *Italy, Piedmont*

Warm dip with, anchovy, garlic and olive oil

Bikini, *Spain*

Spanish grilled sandwich

Boquerones: *Spain*

Vinegar cured anchovy with garlic and lemon

Dukkah, *Egypt*

Roasted nut mix

Frekkeh: *Middle East, Suria*

Blackend, green durum

Harissa: *North Africa, Tunisisa*

”Tunisian ketchup”, chili, cumin, garlic, coriander

Labneh: *Lebanon*

Grounded yogurt , like a cream cheese

Morcilla, *Spain*

Blood sausage

Nduja: *Italy, Calabria*

Soft, spreadable salami

Shawarma; *Middle East*

Spice mix with cumin, cinnamon, all spice and black pepper etc.

Shish Barak, *Lebanon*

Dumplings

Sumak: *Mediterranean Seat*

Dried, sour berries

Spisas Baharat: *North Africa, Middle East*

Black pepper, coriander seeds, nutmeg, dried mushroom, cardamom and cinnamon

Tahini: *Middle East*

Paste of roasted sesame seeds

Za’atar: *Tunisia & Morocco*

Spice paste of sumac, sesame seeds and herbs