

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>Panisse</i> with pecorino and espelette	50-
Green asparagus with ramson crouton and manchego	70-
Beetroot falafel with <i>tahiniyoghurt</i>	45-
Boquerones, deep potatoes and aioli	60-
<i>Morcillafritters</i> with pimenton and quince	50-
<i>N'duja</i> croquet with pickled zucchini	55-
Octopus skewer with <i>chermoula</i> and crunchy chickpeas	65-
Salad wrap with blackend scallops and pomegrant	75-
Kebab toast with lamb and morrocan lemons	60-
Monte Vecchio, Italian hard cheese, cowmilk	60-
La Tur, italian soft cheese, goat, sheep and cowmilk	60-
Epoisses, french soft cheese, cowmilk	65-
Paleta,spanish, cured shoulder from pork	65-
Saucisson, french pork sausage	55-

Chef's selection of 5snacks

Minimum 2 persons

135:-/person

Main Courses

Blackened cutting and wax beans with chili and garlic fried pistachios, crushed new potatoes, crumbled feta cheese and egg	195-
Baked cod, green asparagus, smoked tomatoes, mussels, hummus and grilled bread	245-
Lamb belly grilled on skewer with <i>Ras el hanout</i> , blackened zucchini, <i>fregola</i> salad with fresh garlic <i>zchug</i> and roasted pumpkin seeds	225-
Portabello grilled on skewer with <i>Ras el hanout</i> , blackened zucchini, <i>fregola</i> salad with fresh garlic <i>zchug</i> and roasted pumpkin seeds	225-
Grilled rib eye with pickled artichoke, radishes deep fried potatoes and tarragon mayonnaise	295-
Sweets	
Spicy oat cookie with whipped Brilliat savarin and forest berries	85-
Youghurt sorbet with rhubarb and roasted with chocolate <i>dukkah</i>	85-
Walnuts in dark chocolate	45-

Chefs menu

Spicy chips of rice and sesame with *labneh*, *Baharat*
Octopus skewer with *chermoula* and crunchy chickpeas
Green asparagus with ramson crouton and manchego
N'duja croquet with pickled zucchini

Coppa

Lamb belly or portabello grilled on skewer with *Ras el hanout*, blackened zucchini, *fregola* salad with fresh garlic *zchug* and roasted pumpkin seeds

Ice cream of Manjari chocolate and orange with salt pistachio- marengoue, whipped cream

375-

Baba ganoush: *Middle East, Lebanon*

Mixed eggplant with lemon and sesame seeds

Boquerones: *Spain*

Vinegar cured anchovy with garlic and lemon

Chermoula, *Northern Africa*

Spice paste with parsley, peppers and cumin

Dukkah, *Egypt*

Roasted nut mix

Fregola; *Sardinia*

Ball shaped pasta

Harissa: *North Africa, Tunisia*

"Tunisian ketchup", chili, cumin, garlic, coriander

Labneh: *Lebanon*

Grounded yoghurt, like a cream cheese

Morcilla, *Spain*

Blood sausage

Nduja: *Italy, Calabria*

Soft, spreadable salami

Panisse; *Southern France*

Deep fried chick pea cake

Ras el hanout; *Morocco*

"The finest spices in the store", cumin, cinnamon, black pepper, cloves, chili, fennel seeds

Shawarma; *Middle East*

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

Sumak: *Mediterranean Sea*

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

Zchug; *Israel*

Spice paste with garlic, parsley, cumin, black pepper, pumpkin seeds