



Tapas

KTANOT

JERUSALEM BAGEL 12
Served with za'atar olive oil, marinated olives and tomato puree.

HUMMUS MSABBAHA 15
Creamy garbanzo bean purée with sumac, parsley & olive oil.

TZATZIKI 18
Cashew cheese, cucumber, garlic, dill, chilli flakes.

CHOPPED LIVER 20
Chicken liver, grilled onions and hard boiled eggs.

ZAALUK 16
Fire roasted eggplant, spicy shushka peppers, tomatoes and garlic confit.

MARINATED OLIVES 13

SALADS & THINGS

SALAT HASHUK 22
Radish, cucumber, green onion, heirloom cherry tomatoes, mint, flat-leaf parsley, coriander and citrus vinaigrette.

ARUGULA SALAD 21
Fennel, pomegranate, beets, pine nuts, mint and a sumac vinaigrette.

LITTLE GEM 20
Shallots, dates, caramelized nuts, and shallots vinagrette.

SHORT RIB CIGAR 26
Braised short rib, roasted eggplant, anaheim peppers and herbs fried in a crispy, thin cigar dough. Served with tahini.

ARAIS 23
Charcoal roasted ground beef and lamb, with pistachios wrapped with a thin flour tortilla served with tahini, zaatar oil and serrano.

CHARCOAL ROASTED VEGETABLES

OKRA 13
Lemon, soy sauce and urfa pepper.

OYSTER MUSHROOM 21
Fresh herb gremolata, garlic, citrus and sumac.

CAULIFLOWER STEAK 20
Beef demi-glaze, capers and wild dill.

KOHLRABI 20
Thyme and garlic infused olive oil, cashew labne & poppy seeds.

RAW BAR
No modifications please.

BLUEFIN LIME ROLL 30
Spicy tuna, serranos, green onion, cucumber, avocado, sesame, topped with tuna sashimi and lime.

YELLOWTAIL ROLL 28
Avocado, green onion, serrano, cilantro and cucumber.

GRILLED SEABASS ROLL 29
Oyster Mushroom, pilpel chuma, okra and jerusalem artichoke chips.

NIGIRI
Bluefin 15 Yellowtail 14 Mix 15

BISHBASH BLUEFIN SASHIMI 33
Fennel, dill, ponzu, sesame oil and roasted pistachios.

MEDITERRANEAN BLUEFIN TARTAR 33
Capers, oregano salsa, pickled kohlrabi, cashew cheese, shallots, and za'atar cracker.

INTIAS SASHIMI 33
Yellowtail, cucumber tartar, za'atar, sumac, serrano pepper, pine nuts, squeezed tomato and toasted jerusalem bagel

BLUEFIN CRISPY RICE 29
Crunchy sushi rice topped with spicy bluefin tuna tartare, a touch of ponzu and topped with sesame.

AL HA'ESH

SHORT RIB PASTA 38
Pappardelle pasts, green peas, mushrooms, beef stock reduction.

HANGING TENDER SKEWER 29
Charcoal baked potato, tahini, fresh squeezed tomato and spicy zaaluk.

CHILEAN SEA BASS 36
Charred baby bok choy, okra, seasame and Persian lemon.

LAMB CHOPS 92
Jerusalem artichokes, wine and pomegranate reduction.

BRANZINO 50
Whole butterflied taboon roasted Branzino, caper and oregano salasa and roasted broccolini.

CHICKEN MUSAKHAN 33
Homemade laffa bread topped with slow roasted chicken with onions, almonds, sumac and all spice.

16oz RIB EYE STEAK 92
Confit marble potatoes, broccolini and beef stock.

Gratuity of 18% will be automatically added to parties of 8 or more.

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we strive to prevent cross-contamination, our kitchen handles various allergens, so we cannot guarantee the complete absence of allergens in any dish.

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SIGNATURE COCKTAILS

GARDEN OF EDEN 20

Roku Gin | Ginger | Apricot Brandy
Honey | Fresh Lemon

ZOHAR 20

Woodford Rye | Blood Orange
Rosemary | Hickory Smoke

MIDDLE EASTSIDE 20

Arak | Mint | Cucumber
Fresh Lime

NIGHTS IN TULUM 21

Casamigos Blanco | Cucumber | Serrano

KAPARA 20

Empress Gin | Homemade Elderflower Liqueur
Rosemary

TURKISH COFFEE MARTINI 20

Grey Goose | Turkish Coffee
Cardamom | Amaretto

PINEAPPLE BRÛLÉE 20

Grey Goose | Pineapple | Lychee

PASIFLORA 20

Bacardi | Passionfruit
Mint | Madagascar Vanilla

TROPIT 21

Grey Goose | Watermelon | Guava
Pineapple

ARAK INFUSIONS

16

The famous middle eastern, anise based spirit
with our own twist. Choose your flavor:

Raspberry

Guava

Passion Fruit

NON - ALCOHOLIC COCKTAILS

ROSEMARY BLOOD ORANGE SPRITZ 12

GINGER MINT LEMONADE 12

VIRGIN TROPIT 15



ANTICUADO 39

The famous Clase Azul Reposado is
center stage in our take on an old fashioned.
Aztec chocolate bitters, orange and finished with
hickory smoke.

CLASE AZUL ULTRA 150

Crafted for true connoisseurs, The sublime character of this
extra añejo tequila is only possible through its extended
aging period of five years: first in American whiskey casks then
separated into amontillado, oloroso and pedro ximénez sherry
casks before being recombined.

ROSÉ

	Glass	Bottle
CHATEAU DE ROUBINE	18	80
Rosé de Grenache,Chateau de Roubine, Cote de Provance,France		
J DE VILLEBOIS SANCERRE	22	84
Rosé de Pinot Noir, J De Villebois, Sancerre, France		
VERA WANG PARTY	17	70
Sparkling Rosé de Pinot Noir, Italy		

RED WINE

	Glass	Bottle
CHÂTEAU DE GREYSAC MEDOC	17	73
Red Blend (Merlot & Cabernet) , Bordeaux, France		
NAHALAL		78
Red Blend (Shiraz, Carignan), Jazreel, Israel		
PETIT UNFILTERED		120
Cabernet Sauvignon, Segal, Israel		
THE CAVE		200
Red Blend (Cabernet Sauvignon, Merlot, Petit Verdo) Binyamina, Israel		

WHITE WINE

	Glass	Bottle
AMUKA BLANC	18	70
White Blend (Sauvignon Blanc & Chardonnay), Or Haganuz, Israel		
GOOSE BAY	18	72
Sauvignon Blanc, Goose Bay Vinyards, New Zealand		
POUILLY- FUME	24	95
Sauvignon Blanc , J De Villebois, Pouilly Fume, France		
VERA WANG PARTY	17	70
Prosecco, Italy		

SAKE

	Glass	Bottle
SOTO BLACK LABEL JUNMAI 720ML	16	52
Full-bodied with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish		
AKASHI TAI HONJOZO 720ML	22	80
Intensive aroma with dried fruit, caramel, toffee, and candied lemon notes and a well-balanced		
HEAVENSAKE 12 JUNMAI 720ML	22	80
Well-balanced composition delivers a wonderfully savory flavor with nutty notes that end in a bright, fresh finish.		
SOTO JUNMAI DAIGINJO 720ML		120
Full-bodied and creamy on the palate, with aromas of gala apple, flavors of melon and cucumber, and a crisp, clean finish.		

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