

jerusalem taster menu

four courses plus coffee/tea 35 pp

(optional: three courses 30 pp (Mini Mezze, Traditional Plate, Dessert))



tabunkitchen
JERUSALEM HOME COOKING

mini mezze

Each person has a taster of:

Jerusalem Falafel

sumac onion centre

Jerusalem Udssieh

hummus, fava beans, chilli, garlic
lemon dressing

Maftool Tabbouleh

hand rolled organic Palestinian
'cous cous'

Freekeh Salad

roasted green wheat, lime,
chilli dressing

Hummus

chickpea, tahini, lemon, garlic

Tabun Bread

from the tabun oven

Manaeesh (Palestinian Pizza). Choose
one to be shared between 2 persons:

Lamb Tahini Kofta

onions, pine nuts, pomegranate, chilli

Akkawi Cheese

olives, sundried tomato, is'ha sesame

Spinach

sumac, pine nuts, red onion,
pomegranate

Za'atar

thyme herb mix

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traditional plates

Served with a side of Tabun Salad.
Your choice of:

Musakhan Chicken

shredded sumac roast chicken,
onions, pine nuts, flatbread,
yoghurt, cucumber mint sauce

Lamb Makloubeh

lamb, rice, aubergine, pine nuts,
yoghurt, cucumber mint sauce
***Vegetarian version available**

Fatet Jaj Chicken

shredded lemon-roasted chicken,
rice, hummus sauce, chilli, toasted
pine nuts, sautéed garlic

desserts

Your choice of:

Knafeh

akkawi cheese, kataifi pastry,
orange blossom syrup

Muhulabieh

rose scented milk pudding, crushed
pistachios, orange blossom honey

Hariseh Cake

semolina, coconut, orange
blossom syrup

coffee & tea

Barista Coffee, Tea,
Mint Infusion

Let us know if you have any food
allergies or intolerances

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A discretionary service charge of 12.5%
will be added to your bill