

TABUN KITCHEN



My mother's family is from Jerusalem and my father's is from Bethlehem. The story of Palestinian food is the story of family, friends, abundance and hospitality and Tabun Kitchen is a tribute to my heritage and inspired by my family's recipes. We are proud to source Fair Trade produce from Palestine and to support the Galilee Foundation. Welcome and Sahtein!

– Hanan Kattan, Founder

The Galilee Foundation educates Palestinians living in Israel. A £1 donation will be added to each table, but it is entirely voluntary – if you'd like it removed, just let us know.

**Our dishes are made to share - we suggest 3-4 per person
(try one from each section!)**

MEZZE

In our culture, meals typically begin with a shared selection of flavourful mezze dishes that awaken the appetite and, often, the conversation about whose hummus is the best. For the record, ours is...

Marinated Olives Vg 2.5	Hummus Vg 4.5	Za'atar Fries Vg 3.5
Jerusalem Udssieh Vg 5.5	London's best? try it and see...	Palestine's thyme and sesame mix. Fair Trade and made for french fries
Literally meaning 'from Jerusalem', a nourishing mix of fava beans and hummus, served warm	Moutabal Vg 5	Tabun Bread Vg 2.5
Nablus-Style Grilled Halloumi V 6	Charred aubergines give this dip a smoky kick	Straight from our oven
Cheese with fennel seeds, and a touch of avocado salad	Ful Mudammas Vg 5	Sauces Vg 1
Jerusalem Falafel Vg 5	Fava beans simmered with cumin, served with a chilli garlic garnish	Need a little more homemade Toum Garlic or Spicy Shat'ta?
Crisp and light, with a sumac onion centre	Today's Soup 5	
	Ask for today's homemade bowl of goodness	

TABUN OVEN MANAEESH

I loved the 'tabun' bread oven in my grandfather's home in Bethlehem. Our homemade manaeesh 'Palestinian pizza' uses a thin, light base that's dairy-free.

Lamb Tahini Kofta 7	Spinach & Sumac Vg 6.5	Akkawi Cheese & Za'atar V 7
Our own kofta mix, with pine nuts, tahini and spicy shat'ta sauce	Vibrant and tangy, scattered with fresh pomegranate	Traditional cheese from Akka, melted with savoury dried thyme and chopped olives
Shakshuka V 6.5	Za'atar Vg 6	
Homemade tomato sauce, olives and a whole egg. You'll be glad we invented it	A Jerusalem classic – dried thyme, sesame and olive oil. Perfect with drinks or as a side	

TRADITIONAL

Certain dishes evoke the family meals of my childhood - these are often typically Palestinian, and we serve them in small, sharing portions so you can try more than one!

Musakhan Chicken 9	Lamb Makloubeh 8	Fatet Jaj Chicken 8
If Palestine has a national dish, this is it. Sumac-roasted, with caramelised onions and pine nuts on flatbread	Slow-cooked, tender lamb on savoury rice with thyme-grilled vegetables – a family favourite (VEGETARIAN AVAILABLE £6) V	Shredded chicken, lemony hummus sauce, rice, toasted pine nuts and chopped chilli. You'll always remember your first bite
Prawns Gaza-Style 10	Jerusalem Burger 10	Tabun Grill 15
That means plenty of chilli and garlic – Gaza sits on the ancient spice route. Lip-smackingly good	Is it traditional? Perhaps not, but we made it our own... house-seasoned lamb kofta and homemade sauces	Marinated lamb cubes, tender kofta, za'atar-crusted chicken and spicy sujuk sausage. Meat and nothing but
	Samake Harra 16	
	My mother, born in Haifa, loved this spicy fish dish – served whole and a natural match for a bottle of dry Grillo	

SALADS & GRAINS

Our freekeh (roasted green wheat) and maftoul (hand rolled durum wheat) are artisanal, organic and fair trade. You'll taste the difference!

Za'atar-Crusted Chicken Salad 8	Falafel Mezze Salad Vg 8	Avocado Salad Vg 6
With baby spinach and a zesty sumac dressing	Falafel, Hummus, Moutabal and Tabbouleh – a perfect grazing plate	Sings with fresh tomato, coriander, lemon and a touch of garlic
Tabbouleh Vg 5	Maftoul Salad Vg 4	Tabun Fattoush Vg 4
No salad has more zing. Chopped parsley, tomatoes and red onion with a sprinkling of bulgar wheat	Palestinian hand rolled 'cous cous' with chopped vegetables	Mixed leaves with sumac, radish and crisp vegetables
	Freekeh Salad Vg 4	Rice Vg 3
	A smoky high fibre and high protein grain with a tangy dressing	Steamed and flavourful. Great with the prawns or fish

DESSERTS

We know. You think you don't have room... but are you really going to get another chance soon to try homemade Knafeh?

Knafeh V 6.5	Muhulabieh V 6	Hariseh Cake V 6
A Nablus tradition and a divine one at that. Shredded pastry, salty Akkawi cheese and orange blossom syrup	Rose-scented milk pudding topped with crushed pistachios and honey. You can never have just one bite	Rich with moist semolina and coconut
Chocolate Brownie with Tahini Ice Cream V 6.5	Baklava Selection V 6	Artisan Ice Creams & Sorbets V 6
Intense and made for each other	Crisp filo pastry, cashews and pistachios. Perfect with coffee	Choose 2 scoops from tahini or pistachio ice creams, and lemon or strawberry sorbets

THE JERUSALEM FEAST

AVAILABLE ALL DAY
17.5 per person
MINIMUM 2 PEOPLE

Want to try it all?
Here's a mini feast:

Marinated Olives Vg
Hummus Vg
Moutabal Vg
Jerusalem Falafel Vg
Akkawi Cheese & Za'atar Manaesh Vg
Fatet Jaj Chicken
Lamb Makloubeh
(VEGETARIAN AVAILABLE) V

STREET FOOD LUNCH

AVAILABLE 12-5PM
8.5

SELECT A WRAP:

Lettuce, pickles, homemade sauces and Tabun bread

Spicy Chicken
Lamb Tahini Kofta
Jerusalem Falafel V

ADD AN ACCOMPANIMENT:

Tabbouleh Vg
Tabun Fattoush Vg

Za'atar Fries Vg
(£1 SUPPLEMENT)

◆◆◆
Add a Mini Mezze Starter 2.5
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V – Vegetarian
Vg – Vegan

Let us know if you have any food allergies or intolerances.

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

www.tabunkitchen.com



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TABUN KITCHEN

COCKTAILS

Pomegranate Bellini Creme de Voilette, pomegranate juice, prosecco. All sparklers should taste this good	9	Petal & Pod Gin, rose syrup & petal, fresh cardamom, lemon and bitters. Delicious doesn't begin to convey it	10	Tabun Mojito So a mojito is clearly not Palestinian but this one could be – lemon, mint, lychee syrup, tonic and a generous slug of white rum (ALCOHOL FREE VERSION £6)	8.5
Pomegranate Bourbon Bourbon, pomegranate molasses & juice, orange juice and bitters. Feel the burn. In a good way	9	Cucumber Collins Gin, fresh cucumber, elderflower cordial, lemon juice. Refreshing, and practically healthy (ALCOHOL FREE VERSION £6)	8.5	The Sufi Enlightenment is just a sip away. Whiskey, grapefruit juice, sage honey and lime juice	9.5
Road to Jerusalem Arak, the quintessential Arabic liquor, meets grapefruit juice and chamomile syrup. Genius in a glass	10	Chilli Mango Margarita Tequila, Cointreau, lime, fresh red chilli, mango pulp. Start your evening right	9.5	Ramallah Cognac, creme de cacao, coconut cream and a nutmeg sprinkle. Smooth and urban, the perfect nightcap	8.5
Sumac Martini Sumac-infused vodka, Martini bianco. Feel the tang	8.5				

SPARKLING WINES

Fioretta Prosecco Crisp and refreshing	125ml 8	btl 35	Champagne Austréau Rich, golden and full-bodied from a 3rd generation family producer	125ml 11	btl 46	Laurent Perrier Brut Subtle citrus, toast and spice make this an excellent choice with mezze	125ml -	btl 68
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WHITE WINES

All wines available in 125ml upon request

La Réserve de Rafègue Chardonnay Rich and round with a dry finish	175ml 5.5	250ml 7.4	btl 21	La Borie Viognier Made for the Fatet Jaj Chicken. Exotic and opulent; hints of apricot and citrus	175ml 7.5	250ml 10	btl 28
Pinot Grigio Villa Argento Crisp and lively, a perfect all-rounder with food	5.7	7.7	22	Feudo Montoni Grillo (Organic) Exceptional; clear and golden with a full, soft flavour. Treat yourself			30
Las Condes Sauvignon Blanc Dry with intense tropical fruit. Great with salads	6.2	8.4	24				

ROSÉ WINES

All wines available in 125ml upon request

Rafègue Pinot Grigio Rosé Fruity but well-balanced and fresh	175ml 6	250ml 7.4	btl 21	Colle del Mandorlo Rosé A rosé to remember. Hints of cherry and a wonderful mezze wine	btl 28
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RED WINES

All wines available in 125ml upon request

La Réserve de Rafègue Cabernet Sauvignon Ample, with elegant tannins	175ml 5.5	250ml 7.4	btl 21	La Marza Nero d'Avola Silky smooth with hints of spice, this is a Tabun favourite	btl 30
General Bilimoria Pinotage Rich and smooth with soft berry fruits	5.7	7.7	22	Lussac Saint-Emilion Ch. La Grange 2009 Classic Bordeaux with excellent structure and exceptional value. Nothing complements our lamb dishes better	38
Las Condes Merlot Fruity with a dry finish. Try it with the Musakhan Chicken	6.5	8.8	25		

BEERS & SPIRITS

Taybeh Golden (Palestinian) Soho's only supply from Palestine's first micro-brewery. Hand-crafted, crisp and delicious!	330ml 6.5	Meantime Pale Ale Grassy, citrus flavours	330ml 4.5	Cognac	50ml 7.5
Casablanca From Morocco, refreshing	4	Peroni	4	Bourbon	7.5
		Vodka	50ml 7.5	Rum	7.5
		Gin	7.5	Scotch Whiskey	7.5
				Arak	7.5
				Mixers	1

SOFT DRINKS

Fresh Lemonade Our own recipe made with fresh lemon juice and mint	3.5	Freshly Squeezed Orange Juice	3.5	Karma Cola Organic, Fair Trade and delicious	3.25
Pomegranate Lemonade	3.5	Mineral Water (small)	1.75	Karma Cola - Sugar Free	3.25
		Mineral Water (large)	3.5	Gingerella Ginger Ale Organic and fiery!	3.25
		Tabun Smoothie	4		

COFFEE & TEA

Fresh Mint Infusion	3	Espresso	1.6	Cappuccino	2.5
Fresh Mint Tea	3	Double Espresso	2	Latte	2.5
Tabun Chai	3	Americano	2.5	Arabic Coffee	2.5
Tea Selection	1.9	Flat White	2.5	Hot Chocolate	3

JERUSALEM ROOM PARTIES & EVENTS

Thinking about a party, event, birthday, launch or just a good time with a bigger group? Ask about our Jerusalem Room and special menus.

We can also cater for your home or office event. Email events@tabunkitchen.com

V – Vegetarian
Vg – Vegan

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