

mezze

Mini Mezze (Per Person) 6
hummus, moutabal smoked aubergine, ful mudammas fava beans

Grilled Halloumi 7
is'ha black sesame, avocado

Moutabal 6
smoked aubergine, grilled chilli, lemon courgette

Jerusalem Falafel 6
3 falafel, sumac onion centre, tahini-tossed salad

Pan Fried Chicken Livers 7
lemon, coriander, pomegranate molasses

Jumbo Shrimp 8
marinated and grilled, courgette salad

traditional plates

Musakhan Chicken 12
shredded sumac roast chicken, onions, pine nuts, flatbread

Lamb Makloubeh 14
shredded lamb, rice, pine nuts
***Vegetarian version £12**

Fatet Jaj Chicken 14
shredded lemon-roasted chicken, rice, hummus sauce, chilli, toasted pine nuts, sautéed garlic

Samake Harra 18
grilled whole fish of the day, chilli & herb dressing

tabun twists

Jerusalem Burger 14
lamb patty, homemade light sesame bun, pickles, shat'ta sauce. Served with za'atar fries or salad

Tabun Grill 20
marinated lamb fillet, spiced kofta, lamb chop, chicken chunks & sujuk lamb sausage

from the tabun oven

mana'esh are a traditional Palestinian 'pizza' - we make ours thin and light!

Lamb Tahini Kofta 9
onions, pine nuts, pomegranate, chilli

Akkawi Cheese & Za'atar 8.5
olives, sundried tomato, is'ha sesame

Spinach 8
sumac, pine nuts, red onion, pomegranate

bread

Sesame Ka'ak Bread 2

Tabun Bread 2

sides - salads

Maftoul 5
hand rolled Palestinian 'cous cous' with chopped vegetables

Freekeh 5
roasted green wheat, lime chilli dressing

Avocado 7
tomato, coriander, lemon, garlic

Tabbouleh 5
parsley, bulgar wheat

Tabun 4
mixed salad, pomegranate, sumac dressing

sides - dips

Jerusalem Udssieh 5
hummus, fava beans, chilli, garlic lemon dressing

Hummus 5
chickpea, tahini, lemon, garlic

Moutabal 5
smoked aubergine, lemon, garlic

Ful Mudammas 5
fava beans, cumin, garlic, lemon

accompaniments

Za'atar Fries 3.5
toun garlic sauce

Steamed Rice 3

Marinated Olives 3

Pickles & Sauces 3
shat'ta and toun sauces, mukhalal pickles, chilli pickles

desserts

Knafeh 6
akkawi cheese, kataifi pastry, orange blossom syrup

Muhulabieh 6
rose scented milk pudding, crushed pistachios, orange blossom honey

Hariseh Cake 6
semolina, coconut, orange blossom syrup

Baklava 6
6 pieces

Artisan Ice Creams & Sorbets 6
2 scoops ice creams - tahini, pistachio sorbets - lemon, chocolate

The story of Palestinian food and cuisine is the story of family, friends and hospitality. Tabun Kitchen is a tribute to my heritage and inspired by my family's recipes - a modern slant to a truly delicious and ancient cuisine. Sahtein!

Hanan Kattan, Founder

🌿 Vegetarian 🌱 Vegan

Let us know if you have any food allergies or intolerances

www.tabunkitchen.com

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A voluntary £1 per table will be added to your bill for the Galilee Foundation, which helps Palestinians in Israel. If you prefer to remove it, just let us know.

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