

drinks

Alcoholic drinks available from 12noon

cocktails 8.5

Tabun Mojito

Havana rum, fresh lime, fresh mint, syrup de gomme

Rosewater Collins

gin, rosewater, sparkling water, lemon juice

Desert Lemonade

vodka, fresh lemonade, orange blossom syrup

Pomegranate Bellini

pomegranate juice, prosecco

Tabun Cosmopolitan

vodka, pomegranate & cranberry

sparkling

	125ml	Bottle
Fiorita Prosecco (Italy)	8	35
Champagne Atréau (France)	11	46
Laurent Perrier Brut (France)		68

reds

	175ml	250ml	Bottle
La Réserve de Rafègue Cabernet Sauvignon (France) ample with elegant tannins	5.5	7.4	21
General Bilimoria Pinotage (South Africa) soft berry fruits, rich and smooth	5.7	7.7	22
Las Condes Merlot (Chile) fruit and a dry finish. fabulous with chicken	6.5	8.8	25
La Marza Nero d'Avola (Organic, Italy) silky smooth with hints of spice - a Tabun favourite			30
Lussac Saint-Emilion Ch. La Grange 2009 (France) classic bordeaux with superb structure. excellent with lamb			38
rosé			
	175ml	250ml	Bottle
Rafègue Pinot Grigio Rosé dry, fruity, well balanced	5	7.4	21
Colle del Mandorio Rosé (Organic, Italy) hints of cherry, phenomenal!			28

whites

	175ml	250ml	Bottle
La Réserve de Rafègue Chardonnay (France) rich and round with a dry finish	5.5	7.4	21
Pinot Grigio Villa Argento (Italy) crisp and lively	5.7	7.7	22
Las Condes Sauvignon Blanc (Chile) dry with intense tropical fruit - a good all rounder with food	6.2	8.4	24
La Borie Viognier dry and delicately floral, a perfect mezze wine	7.5	10	28
Feudo Grillo (Organic, Italy) a citrus nose and savoury finish, perfect for Tabun's menu			30
Gewürtztraminer Cave de Turckheim (France) lychee aromas and exceptional depth - excellent with spicy chicken			33

beers

	330ml
Casablanca (Morocco)	4
Peroni (Italy)	4
Meantime Pale Ale (England)	4.5
Taybeh Golden (Palestine)	6.5

spirits 7.5

arak

vodka

Smirnoff

gin

Beefeater, Tanqueray

cognac

Martell VS

bourbon

Jack Daniels

rum

Bacardi, Havana Club

scotch whiskey

Glenfiddich, Chivas Regal

juices & softs

Fresh Lemonade mint or pomegranate	3.5
Freshly Squeezed Orange Juice	3.5
Tabun Smoothie	4
Mineral Water	small 1.75 large 3.5
Coke/Diet Coke	2.5

coffee & teas

Hot Chocolate	3
Tea Selection	1.9
Espresso	1.5
Double Espresso	1.9
Americano	2.5
Flat White	2.5
Cappuccino	2.5
Latte	2.5
Arabic Coffee	2.5
Fresh Mint Infusion	2.5
Tabun Chai	2.75

ABOUT OUR COFFEE

We only use direct trade Pact coffee. Our dark roast espresso is from Brazil and Guatemala and has rounded notes of chocolate, almond and raisin

www.tabunkitchen.com

@TabunKitchen    #TabunKitchen

A voluntary £1 per table will be added to your bill for the Galilee Foundation, which helps educate 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

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

mezze starters

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

Jerusalem Udssieh (V) (Vg) 5
hummus, fava beans, chilli, garlic lemon dressing

Grilled Halloumi (V) 7
is'ha black sesame, avocado

Jerusalem Falafel (V) (Vg) 6
3 falafel, sumac onion centre, tahini-tossed salad

Moutabal (V) (Vg) 6
smoked aubergine, grilled chilli, lemon courgette

Pan Fried Chicken Livers 7
lemon, coriander, pomegranate molasses

Spicy Shrimp 10
lemon, garlic, chilli

traditional plates

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

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

Lamb Makloubeh 16
shredded lamb, rice, pine nuts
***Vegetarian version £12** (V) (Vg)

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

tabun twists

new takes on favourite dishes

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

Za'atar Chicken Salad 14
marinated chicken breast, mixed salad, avocado, sumac Tabun dressing

Falafel Salad (V) (Vg) 14
Jerusalem falafel, mixed salad, sumac Tabun dressing

Tabun Grill 20
marinated lamb fillet, spiced kofta, lamb chop, za'atar chicken & sujuk lamb sausage

from the tabun oven

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

Lamb Tahini Kofta 9
pine nuts, chilli

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

Spinach (V) (Vg) 8
sumac, pine nuts, red onion, pomegranate

accompaniments

Za'atar Fries (V) (Vg) 3.5
toum garlic sauce

Marinated Olives (V) (Vg) 3

Pickles (V) (Vg) 3
shat'ta and toum sauces, mukhalal pickles, chilli pickles

Tabun Bread (V) (Vg) 2

sides - salads

Maftoul (V) (Vg) 5
hand rolled Palestinian 'cous cous' with chopped vegetables

Freekeh (V) (Vg) 5
roasted green wheat, lime chilli dressing

Avocado (V) (Vg) 7
tomato, coriander, lemon, garlic

Tabbouleh (V) (Vg) 6.5
parsley, bulgar wheat

Tabun (V) (Vg) 4
mixed salad, pomegranate, sumac dressing

sides - dips

Hummus (V) (Vg) 5
chickpea, tahini, lemon, garlic

Moutabal (V) (Vg) 5
smoked aubergine, lemon, garlic

Ful Mudammas (V) (Vg) 5
fava beans, cumin, garlic, lemon

desserts

Knafeh (V) 6
akkawi cheese, kataifi pastry, orange blossom syrup

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

Hariseh Cake (V) 6
semolina, coconut, orange blossom syrup

Pomegranate & Pistachio Meringue (V) 6
orange blossom whipped cream

Baklava (V) 6

(V) Vegetarian (Vg) Vegan

Let us know if you have any food allergies or intolerances

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