



# TABUN KITCHEN

JERUSALEM STREET FOOD

**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 street food 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...

<b>Marinated Olives</b> Vg 2.75	<b>Jerusalem Udssieh</b> Vg 5.5	<b>Tabbouleh</b> Vg 5	<b>Za'atar Fries</b> Vg 4
<b>Shat'ta Spicy Nuts</b> Vg 2.75	Literally meaning 'from Jerusalem', a nourishing mix of fava beans and hummus, served warm	No salad has more zing. Chopped parsley, tomatoes and red onion with a sprinkling of bulgar wheat	Palestine's thyme and sesame mix. Fair Trade and made for french fries
<b>Nablus Grilled Halloumi</b> V 6.5	<b>Hummus</b> Vg 5	<b>Avocado Salad</b> Vg 6	<b>Tabun Bread</b> Vg 3
Cheese with fennel seeds, and a touch of avocado salad	Chickpeas, tahini and lemon	Sings with fresh tomato, coriander, lemon and a touch of garlic	Straight from our oven
<b>Jerusalem Falafel</b> Vg 5.5	<b>Moutabal</b> Vg 5.5	<b>Tabun Fattoush</b> Vg 4	<b>Sauces</b> Vg 1
With shat'ta & tahini sauces	Charred aubergines give this dip a smoky kick	Mixed leaves with sumac, radish and crisp vegetables	Need a little more toum garlic or spicy shat'ta?
<b>Spinach &amp; Kale Falafel</b> Vg 5	<b>Ful Mudammas</b> Vg 5	<b>Lentil Soup</b> 5	
Packed with green goodness and tasty too	Fava beans simmered with cumin, served with a chilli garlic garnish	Our homemade bowl of goodness. Served with Tabun Bread	
	<b>Labneh &amp; Beetroot</b> V 4		
	Snowy strained yoghurt with beetroot cubes and za'atar		

## 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.

<b>Lamb Tahini Kofta</b> 7.5	<b>Spinach &amp; Sumac</b> Vg 7	<b>Akkawi Cheese &amp; Za'atar</b> V 7.5
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

## 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!

<b>Musakhan Chicken</b> 9.5	<b>Lamb Makloubeh</b> 9	<b>Fatet Jaj Chicken</b> 9
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 £6.5) V	Shredded chicken, lemony hummus sauce, rice, toasted pine nuts and chopped chilli. You'll always remember your first bite

## SALADS & GRAINS

Our freekeh (roasted green wheat) is artisanal and Fair Trade. You'll taste the difference!

<b>Spicy Chicken Salad</b> 8	<b>Lamb Kofta Salad</b> 8	<b>Falafel Mezze Salad</b> Vg 8
With baby spinach and freekeh	Grilled kofta, salad leaves and a tangy dressing. For those low-carb days...	Falafel, Hummus, Moutabal and Tabbouleh – a perfect grazing plate

## DESSERTS

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

<b>Knafeh</b> V 6.5	<b>Muhulabieh</b> V 6.5	<b>Artisan Ice Creams &amp; Sorbets</b> 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	Choose 2 scoops from tahini, pistachio or chocolate ice creams, and lemon or strawberry sorbets
	<b>Baklava Selection</b> V 6	
	Crisp filo pastry, cashews and pistachios. Perfect with coffee	

## THE JERUSALEM FEAST

AVAILABLE ALL DAY  
18.5 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

◆◆◆  
Add a Mini Mezze Starter 2.5  
◆◆◆

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](http://www.tabunkitchen.com)



@TabunKitchen

77 Berwick St, Soho, London W1F 8TH | 0207 324 7767



# TABUN KITCHEN

JERUSALEM STREET FOOD

## COCKTAILS

<b>Pomegranate Bellini</b> 9 Creme de Voilette, pomegranate juice, prosecco. All sparklers should taste this good	<b>Sumac Martini</b> 8.5 Sumac-infused vodka, Martini bianco. Feel the tang	<b>Tabun Mojito</b> 8.5 So a mojito is clearly not Palestinian but this one could be – lemon, mint, tonic and a generous slug of white rum <b>(ALCOHOL FREE VERSION £6)</b>
<b>Road to Jerusalem</b> 10 Arak, the quintessential Arabic liquor, meets grapefruit juice and chamomile syrup. Genius in a glass	<b>Cucumber Collins</b> 8.5 Gin, fresh cucumber, elderflower cordial, lemon juice. Refreshing, and practically healthy <b>(ALCOHOL FREE VERSION £6)</b>	<b>The Sufi</b> 9.5 Enlightenment is just a sip away. Whiskey, grapefruit juice, honey and lime juice

## SPARKLING WINES

<b>Fioretta Prosecco</b> Crisp and refreshing	<u>125ml</u> 8	<u>btl</u> 35	<b>Champagne Austréau</b> Rich, golden and full-bodied from a 3rd generation family producer	<u>125ml</u> 11	<u>btl</u> 48
--------------------------------------------------	----------------	---------------	-------------------------------------------------------------------------------------------------	-----------------	---------------

## WHITE WINES

All wines available in 125ml upon request

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

## ROSÉ WINES

All wines available in 125ml upon request

<b>Rafègue Pinot Grigio Rosé</b> Fruity but well-balanced and fresh	<u>175ml</u> 6	<u>250ml</u> 7.4	<u>btl</u> 21	<b>Colle del Mandorio Rosé</b> A rosé to remember. Hints of cherry and a wonderful mezze wine	<u>btl</u> 28
------------------------------------------------------------------------	----------------	------------------	---------------	--------------------------------------------------------------------------------------------------	---------------

## RED WINES

All wines available in 125ml upon request

<b>La Réserve de Rafègue Cabernet Sauvignon</b> Ample, with elegant tannins	<u>175ml</u> 5.5	<u>250ml</u> 7.4	<u>btl</u> 21	<b>La Marza Nero d'Avola</b> Silky smooth with hints of spice, this is a Tabun favourite	<u>btl</u> 30
<b>General Bilimoria Pinotage</b> Rich and smooth with soft berry fruits	5.7	7.7	22	<b>Lussac Saint-Emilion Ch. La Grange 2009</b> Classic Bordeaux with excellent structure and exceptional value	38
<b>Las Condes Merlot</b> Fruity with a dry finish. Try it with the Musakhan Chicken	6.5	8.8	25		

## BEERS & SPIRITS

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

## SOFT DRINKS

<b>Fresh Lemonade</b> 3.5 Homemade with fresh lemon juice and mint	<b>Freshly Squeezed Orange Juice</b> 3.5	<b>Karma Cola</b> 3.25 Organic, Fair Trade and delicious
<b>Pomegranate Lemonade</b> 3.5 Zingy lemon juice and a slug of pomegranate	<b>Mineral Water (small)</b> 1.75	<b>Karma Cola - Sugar Free</b> 3.25
	<b>Mineral Water (large)</b> 3.5	<b>Gingerella Ginger Ale</b> 3.25 Organic and fiery!
	<b>Tabun Smoothie</b> 4	

## COFFEE & TEA

<b>Fresh Mint Infusion</b> 3.5	<b>Espresso</b> 1.6	<b>Cappuccino</b> 2.5
<b>Fresh Mint Tea</b> 3.5	<b>Double Espresso</b> 2	<b>Latte</b> 2.5
<b>Tabun Chai</b> 3	<b>Americano</b> 2.5	<b>Arabic Coffee</b> 2.5
<b>Tea Selection</b> 1.9	<b>Flat White</b> 2.5	<b>Hot Chocolate</b> 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](mailto:events@tabunkitchen.com)

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](http://www.tabunkitchen.com)



@TabunKitchen

77 Berwick St, Soho, London W1F 8TH | 0207 324 7767