



# TABUN KITCHEN

JERUSALEM STREET FOOD

## DESSERT MENU

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**

A Nablus tradition and a divine one at that. Shredded pastry, salty Akkawi cheese and orange blossom syrup

**Muhulabieh v** **6.5**

Rose-scented milk pudding topped with crushed pistachios and orange blossom honey

**Jericho Medjoul Date Pudding v** **7**

Plump, fair trade dates from the farms of Jericho. Do you need another excuse? Served with Tahini ice cream

**Artisan Ice Creams & Sorbets v** **6**

Choose 2 scoops from tahini, pistachio or chocolate ice creams, and lemon or strawberry sorbets

**Baklava Selection v** **6**

Crisp filo pastry, cashews and pistachios. Perfect with coffee

**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.



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**My mother's family is from Jerusalem and my father's 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.

[www.tabunkitchen.com](http://www.tabunkitchen.com)    @TabunKitchen

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