

SEVA

TO SHARE

PLATE FOR THE BRAVE

Garlic confit, habanero butter, green chili slices pickled chili, fried chili

LAHMAJUN

Traditional pizzetta, ground beef, pine nuts, tahini- labneh, parsley

HOUMOUS

With home made pita bread
With black truffle

LABNEH

With olive oil, zaatar
With caviar

FALAFEL LABNEH CAVIAR

Chickpeas falafel, labneh cheese & caviar

OUR TRADITIONAL HOMEMADE BREADS

FRENAVON

Focaccia with crème fraiche, schug

HALLAH

With matbukha

CAVIAR

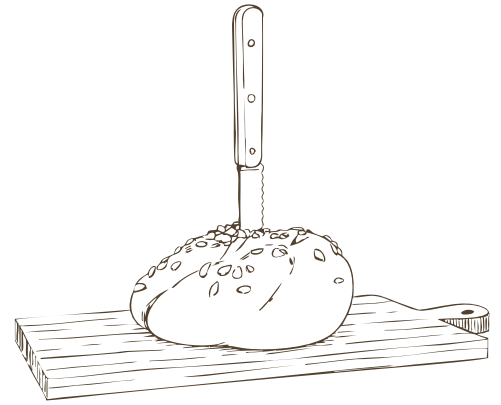


GOLDEN IMPERIAL

50g
125g

BÉLUGA IMPERIAL

50g
125g



STARTERS

TABOULÉ

Roasted cauliflower, taboulé salad, labneh cheese

CARIBBEAN TARTARE

Mahi-mahi, mint, cilantro, spiced nuts, kiwi, mango, cardamom labneh, jalapeño oil, pineapple sorbet

EGGPLANT 1..2..3

Smoked eggplant, crushed tomatoes, amba, tahini, grated hard-boiled egg, olive oil, parsley

POLENTA MACHNEYUDA

Mushrooms, green asparagus, parmesan cheese
With black truffle

CORN RIBS

Fried corn, gorgonzola aioli, piment espelette

BAGVANYA

Smoked burrata, cherry tomatoes, olive powder, basil sauce, pita croutons

FATTOUSH

Arugula salad with tomatoes, pink radish, cucumber, croutons, labneh-shifka, feta snow

TOMER SASHIMI

Yellowfin, cherry tomatoes in 3 ways, ginger, celery, garlic yogurt, tobiko

MAINS

CHICKEN MESACHEN

Pulled chicken with arabic spices, baharat crepe, amba-tahini, mint, cilantro and parsley on top

TEL-OLIVE

Paccheri pasta, tomato zhug sauce, olive, capers & dry feta

SCHNITZEL AND GRETEL

Fried chicken, sumac mayonnaise, black ketchup, celery purée

SHIPUD KEBAB

Lamb skewer, frena-laffa bread, tahini-labneh, tomatoes, cucumber, pine nuts, chermoula

SEASIDE

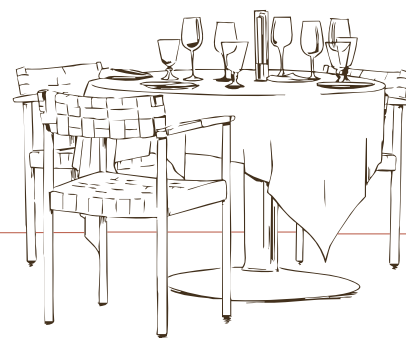
Seabass filet, butternut purée with tanger spices, sucrine, grilled artichoke & chimichuri sauce

THE SPEAR

Octopus glazed with amba-maple syrup and soy, bulgur tabouli, tahini, caramalized onions, cilantro, lachuch

WAGYU FLANK STEAK

Homemade french fries



SIDES

Homemade French fries

Vegetables

Green salad

DESSERTS

CRASHED SNICKERS

Peanuts, chocolate ice cream, caramel, cashew nuts

STICKY TOFFEE

Date cake, banana sorbet, ras el hanout caramel, pecan nuts

BENI MOUSSE

Chocolate mousse, olive oil, sea salt

PINA COLADA

Malabi, coconut sorbet, pineapple coulis, hazelnut dukkah, coconut & cinnamon caramel

LOST HALLAH

French toast with hallah bread, chocolate, vanilla ice cream

SELLA SHOW

Our signature dessert, let's sparkle your night up !



ALLERGENES

customers are free to enquire about the tracability of all our meat and the list of our allergens
menu by : assaf granit

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