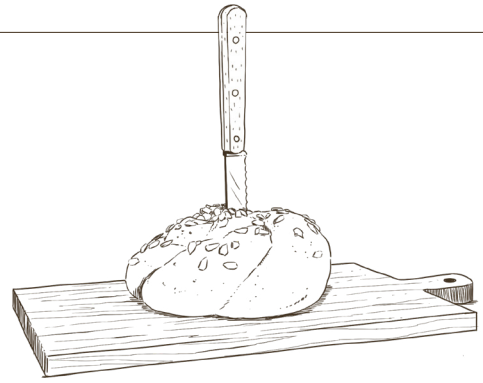


# SELA



## TO SHARE

- FRENAVON** (V) 16  
focaccia with crème fraiche, schug
- LA HALLAH** (V) 14  
with matbukha
- PLATE FOR THE BRAVE** (V) (G) 12  
garlic confit, habanero butter, green chili slices, pickled habañoero, fried chillies, red pepper salad



## STARTERS

- FATTOUSH** (V) 26  
arugula salad with tomatoes, pink radish, cucumber, croutons, labneh-shifka peppers, basil, feta snow
- CARIBBEAN TARTARE** 34  
mahi-mahi, mint, cilantro, nuts, melon, cardamom-labneh, pineapple-thyme sorbet
- EGGPLANT 1..2..3** (V) (G) 28  
tahini-labneh, kalamta tapenade, lime yogurt, pistachio, pink radish, parsley.
- MERANEN** (V) (G) 38  
tuna sashimi, yuzu dressing, spiced nuts, frozen blueberries, cucumber, yuzu gelée
- LAHMAJNUN** (V) 28  
grilled lafa bread, ground beef, pine nuts, tahini-labneh, parsley, tomato schug
- POLENTA MACHNEYUDA** (V) (G) 27  
mushrooms, green asparagus, parmesan cheese  
w/ truffle 38
- BAGVANYA** (V) 32  
smoked burrata, cherry tomatoes, olive powder, basil sauce, pita bread

## MAINS

<b>THE SPEAR</b>	45
octopus glazed with amba-maple syrup and soy, bulgur tabouli, hummus, caramalized onions, cilantro, lachuch	
<b>PERSIAN FISH</b> Ⓝ	52
horesh sabzi, leek ponzu, crème fraiche, matbukah oil, preserved lemon, gremolata	
<b>SEAFOOD CHARIME</b>	68
charime moroccan sauce, wild jumbo prawn, mahi-mahi, fish quenelles, handrolled pici pasta, chickpeas, cilantro	
<b>CHIKEN MESACHEN</b>	48
pulled chicken with arabic spices, sumach spiced onions, turmeric crepe, amba tahini, cherry tomatoes	
<b>RISOTTO PTITIM</b> Ⓝ	39
jerusalem artichoke cream, mix freekeh and ptitim, almonds, mixed cheese, jerusalem artichoke chips.	

## SIDES

<b>grilled zucchini</b> Ⓝ	11	<b>fennel confit</b> Ⓝ	12
<b>mixed veggies</b> Ⓝ	26	<b>potato &amp; seaweed tzatziki</b> Ⓝ	12

## DESSERTS

<b>JERUSALEM CHEESECAKE</b> Ⓝ	17	<b>SA'IDA SULTANA</b> Ⓝ	16
blueberry jam, mango sorbet, zaatar crumble		turkish style tiramisu, black coffee-tonka ice cream, coffee crumble	
<b>BENI MOUSSE</b> Ⓝ Ⓝ	18	<b>SHOVAVA</b> Ⓝ	16
chocolate mousse of shabour		salted caramel cream, chocolate cream, tres leches ice cream, caramel tuile, cardamom crème anglaise	
<b>MILKY WAY</b> Ⓝ	16		
moroccan cake, lemon gelée, olive oil ice cream, milk crumble, honey crème patissière			

Ⓝ VEGETARIAN

Ⓝ NO GLUTEN

menu by : assaf granit. la familia: amit, romi, nico, marie, ido, yorel, itzhak, victor, gigi, paul, farah, chiara, manon g, thalia, chloe, manon f  
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