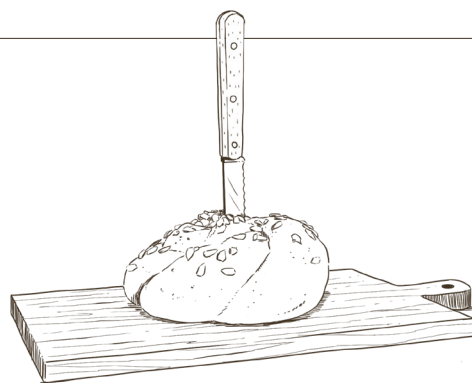


SEVA



TO SHARE

PLATE FOR THE BRAVE (V) (G) 12

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

LAHMAJNUN 28

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

HOUMOUS TRUFFLE 48

With home made pita bread

Our traditional homemade breads

FRENAVON (V) 16

Focaccia with crème fraiche, schug

LA HALLAH (V) 14

With matbukha

CAVIAR



CASPIAN OSCIETRE

50G 340

125G 760

250G 1 400

BÉLUGA

50G 660

125G 1 650

STARTERS

FATTOUSH (V) 26

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

BAGVANYA (V) 32

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

CARIBBEAN TARTARE (G) 34

Mahi-mahi, mint, cilantro, spiced nuts, melon, cardamom-labneh, pineapple sorbet

MERANEN 34

Tuna sashimi, yuzu dressing, frozen blueberries, cucumber, yuzu gelée, sesame mix

EGGPLANT 1..2..3 (V) (G) 28

Tahini-labneh, kalamata tapenade, lime yogurt, pistachio, pink radish, parsley

TABOULÉ (V) 28

Roasted cauliflower, taboulé salad, labane cheese

POLENTA MACHNEYUDA (V) (G) 27

Mushrooms, green asparagus, parmesan cheese

MAINS

THE SPEAR	45
Octopus glazed with amba-maple syrup and soy, bulgur tabouli, tahini, caramalized onions, cilantro, lachuch	
PERSIAN FISH 🌱	52
Local fish, sabzi, chick peas, zaatar yogourt sauce	
CHICKEN MESACHEN	42
Pulled chicken with arabic spices, baharat crepe, amba-tahini, mint, cilantro and parsley on top	
RISOTTO PTITIM ♻️	39
Celerey cream, ptitim, almonds, pecorino cheese	
WAGYU FLANK STEAK	200g / 75
Side of your choice	

SIDES

Grilled zucchini ♻️🌱	11	Potato & spicy tzatziki ♻️🌱	12
Mixed veggies ♻️🌱	26	Roasted cauliflower with lemon shifka	12
Home made french fries ♻️🌱	12	and paprika ♻️🌱	

DESSERTS

JERUSALEM CHEESECAKE	17	SA'IDA SULTANA	16
Blueberry jam, mango sorbet, zaatar crumble		Turkish style tiramisu, black coffee-tonka ice cream, coffee crumble	
BENI MOUSSE 🌱	16	FISTUK	18
Chocolate mousse of shabour		"Ganache and praliné" pistachio, raspberry confit, sumac ice cream, kadaïf tuile	
 LOST HALLAH	21	SELLA SHOW	50 / pers
French toast with hallah bread, banana vanilla ice cream, pecan nuts		Our signature dessert - let's sparkle your night up !	

♻️ VEGETARIAN

🌱 NO GLUTEN

prix nets en euros et service compris

nous tenons à la disposition de notre clientèle la traçabilité de toutes nos viandes

menu par : assaf granit

www.sellasantbarth.com @ sellastbarth