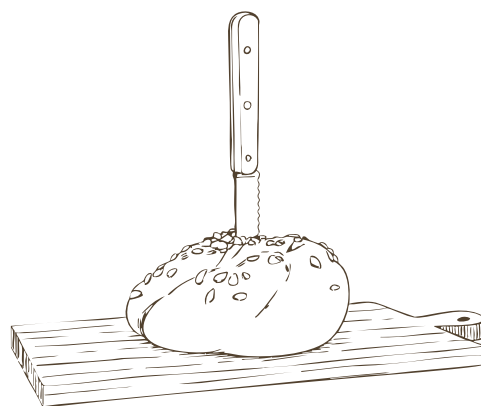


SELA



TO SHARE

PLATE FOR THE BRAVE 16

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

LAHMAJUN 29

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

HOUMOUS 32

With home made pita bread

With black truffle 48

LABNEH 28

With olive oil, zaatar

With caviar 62

FALAFEL LABNEH CAVIAR 62

Chickpeas falafel, labneh cheese & caviar

OUR TRADITIONAL HOMEMADE BREADS

FRENAVON 18

Focaccia with crème fraiche, schug

HALLAH 18

With matbukha

STARTERS

TABOULÉ 29

Roasted cauliflower, taboulé salad, labneh cheese

CARIBBEAN TARTARE 36

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

EGGPLANT 1..2..3 29

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

POLENTA MACHNEYUDA 29

Mushrooms, green asparagus, parmesan cheese

With black truffle 59

CORN RIBS 29

Fried corn, gorgonzola aioli, piment espelette

BAGVANYA 38

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

FATTOUSH 32

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

TOMER SASHIMI 44

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

MAINS

CHICKEN MESACHEN 48

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

TEL-OLIVE 42

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

SCHNITZEL AND GRETEL 50

Fried chicken, sumac mayonnaise, black ketchup, celery purée

SHIPUD KEBAB 58

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

SEASIDE 55

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

THE SPEAR 54

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

WAGYU FLANK STEAK 200g / 72

Homemade french fries



SIDES

Homemade French fries 16

Green salad 16

Vegetables 16

DESSERTS

CRASHED SNICKERS 22

Peanuts, chocolate ice cream, caramel, cashew nuts

STICKY TOFFEE 19

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

BENI MOUSSE 18

Chocolate mousse, olive oil, sea salt

PINA COLADA 20

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

LOST HALLAH 21

French toast with hallah bread, chocolate, vanilla ice cream

SELLA SHOW 50 / pers

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



ALLERGENES

net prices and service included
customers are free to enquire about the tracability of all our meat and the list of our allergens
menu by : assaf granit
www.sellasaintbarth.com @sellastbarth