

SELA

PAINS TRADITIONNELS

Traditional breads

FRENAVON 18

Focaccia avec crème fraîche, schug
Focaccia with crème fraiche, schug

HALLAH 18

Avec matbukha
With matbukha

PLATE FOR THE BRAVE 16

Beurre habanero, piment mariné frit, harissa, ail confit
Habanero butter, marinated fried chili, harissa, garlic confit



MEZZES

Mezzes

30€/PERS

TAHINI

Sésame, sumac, ail confit
Sesame, sumac, garlic confit

JAZRA

Carottes à la harissa, citron confit
Carrots with harissa, preserved lemon

MATBUKHA

Tomates, poivron rouge
Tomato stew, red bell pepper

TZATZIKI FUMÉ

Yaourt, concombre
Smoked yogurt, cucumber

TABOULEH

Chou fleur, céleri, persil, tomate, concombre
Cauliflower, celery, parsley, tomato, cucumber

TIRSHI

Courgettes & cumin
Zucchini & cumin

BABA GANOUSH

Aubergine brûlée, tahini, citron, pistache
Charred eggplant, tahini, lemon, pistachios

KHAMOUTZIM

Pickles de légumes
Pickled vegetables

ENTRÉES

Starters

HOUMOUS 32

Avec pain pita maison / *With home made pita bread*
Avec truffe noire / *With black truffle 48*

THE CAULIFLOWER 32

Chou fleur rôti, glaçage sésame, yaourt
Roasted cauliflower, sesame glaze, Yogurt

FATTOUSH 32

Roquette, tomates, concombre, radis, olives,
croûtons, labneh, neige de feta
*Arugula, tomatoes, cucumber, radish, olives,
croutons, labneh, feta snow*

LAMB SOUVLAKI 40

Pain khaboss, agneau de lait confit 12h, chermoula,
sauce tahini, oignons sumac, salade d'herbes, pignon
*Khabos bread, confit milk-fed lamb, zaatar, chermoula,
tahini sauce, sumac onions, fresh herbs salad, pine nuts*

LEVANTINE TUNA 42

Carpaccio de thon, beurre noisette, sauce ponzu, ciboulette
Tuna Carpaccio, browned butter, ponzu sauce, chives

LAHMAJUN 29

Pain lafa avec boeuf haché,
pignons de pin, tahini, persil
*Lafa bread with ground beef, pine nuts,
tahini, parsley*

CARIBBEAN TARTARE 36

Mahi-mahi, menthe, coriandre, noix, kiwi, mangue,
labneh, huile de basilic, sorbet ananas
*Mahi-mahi, mint, cilantro, spiced nuts, kiwi, mango,
labneh, basilic oil, pineapple sorbet*



CAVIAR
Caviar

CASPIAN
CAVIAR

GOLDEN IMPERIAL

50g 380
125g 1 200

BÉLUGA IMPERIAL

50g 660
125g 1 650

BROCHETTES

Skewers

CABILLAUD Paprika 63
Cod, paprika

ORA KING 72
Ora King Salmon

CREVETTES Harissa douce 66
Shrimp, soft harissa

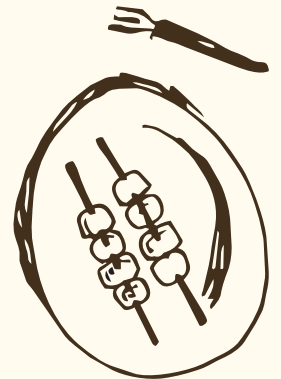
HALLOUMI Miel, citron 36
Halloumi cheese, honey, lemon

POULET Épices shawarma 48
Chicken, shawarma spices

PICANHA WAGYU 64
Wagyu beef Picanha

BAVETTE WAGYU 64
Wagyu flank steak

Sauces : chimichurri za'atar - aioli shifka



PLATS À PARTAGER

Main dishes to share

CÔTE DE BŒUF 28/100GR
Rib eye

SULTAN'S CUT 92
*Côtelettes d'Agneau, chimichurri za'atar, aioli miel-yaourt
Lamb Chops, za'atar chimichurri, honey-yogurt aioli*

SELLA COUSCOUS 145
*Couscous semoule fine, merguez, poulet,
kefta, souris d'agneau
Fine semolina couscous, merguez sausage,
chicken, kefta, lamb shanks*

SCHNITZEL XXL 62
*Ketchup noir, citron brûlé, mayonnaise
sumac, purée de céleri
Black ketchup, charred lemon, sumac mayonnaise, celery purée*

KTEF TALA 190
*Epaule d'Agneau confite, salade, menthe, tahini
Slow-braised Lamb Shoulder, salad, mint, tahini, lamb jus*

BAR GRILLÉ 195
*Sucrine, menthe, vinaigrette au citron, sauce pilpil
Grilled Seabass, baby gem lettuce, mint, lemon vinaigrette, pilpil sauce*



ACCOMPAGNEMENTS

Sides

FRITES 16
*Home made french fries
With Truffle and Parmesan 35*

BROCOLIS GRILLÉS 20
Grilled Broccolis, sesame vinaigrette

SALADE VERTE 16
Green salad

CORN RIBS 20
With Gorgonzola Sauce

DESSERTS

Desserts

CRASHED SNICKERS 22
*Cacahuètes, glace au chocolat, caramel, cajou
Peanuts, chocolate ice cream, caramel, cashew nuts*

BENI-MOUSSE 18
*Mousse au chocolat, huile d'olive, fleur de sel
Chocolate mousse, olive oil, sea salt*

ASSIETTE DE FRUITS 25
Fresh fruits plate

SELLA SHOW 50/PERS
Notre dessert signature ! Our signature dessert!



allergènes

Prix net en euros, service compris / Prices net in euro, service included
nous tenons à la disposition la traçabilité de toutes nos viandes . menu par @Assaf Granit