



## SET LUNCH MENU

39

### Your choice of two mezze from:

Hummus, tahini, labne, moroccan tomatoes, fresh falafel or babaganush.

All dips served with house made pita bread and pickles.

### Your choice of mains:

Rainbow trout fillet with preserved lemon chermulla  
or

Confit corn fed chicken maryland

or

Wagyu minute steak with charred eggplant and roast bullhorn  
pepper

or

Crispy cauliflower with almond tarator, green raisins and  
pomegranate.

### Your choice of wine:

Plan B! Shiraz

or

Endless Sauvignon Blanc

### Additional items:

Tomatoes, cucumber, baby gem, radish, pomegranate, feta 15

or

Duck fat potatoes, taramasalata, bottarga, chive 14

or

Baklava 5

No other offer or discounts available in conjunction with this menu.

**SMALL**

spiced nuts almonds, cashews, macadamia nuts, spices	5
marinated olives assorted olives, extra virgin olive oil, spices, lemon, chilli	4.5
tayim pickles seasonal pickled vegetables	4.5
tayim hummus slow cooked chickpeas, house made bread, tayim pickles	16
housemade taramasalata vegetable crudités, pickles, bread	16
stuffed lebanese zucchini calasparra rice, morrocan tomatoes, sheep yoghurt, pine nuts	18
red snapper lime, yellow tomatoes, arak, dehydrated yoghurt, chilli	22
braised octopus chraimeh sauce, fried bread, herbs	22
lamb kofta pine nuts, baharat spices, burnt vegetable zaalouk	17
tayim plate (for two) falafel, tahini, hummus, moroccan tomatoes, labneh, olives, pickles, bread	35

**LARGE**

fire roasted eggplant tahini, fermented chilli, kalamata olives, seed crackers	23
grilled yamba prawns house smoked lamb bacon, chilli, harissa, white butter sauce	44
grilled rainbow trout preserved lemon chermoula cream, hazelnut dukkah	40
confit corn fed chicken maryland israeli couscous, grapes, pickled green almonds	36
lamb shoulder white beans, musabbaha, tahini, tatbila, puffed freekeh	45
wagyu shish kebab tajima wagyu MB +6 (200gm), charred eggplant, roast bull horn pepper and vegetables	45

**GARDEN**

tomatoes, cucumber, baby gem, radish, pomegranate, feta	15
duck fat potatoes, taramasalata, bottarga, chive	14
crispy cauliflower, almond tarator, roast almonds, green raisins, pomegranate, chilli	20
chickpea pancake asparagus, tomatoes, goat's cheese, paprika almonds	16

