



### ***Marhaba bih***

Tayim fuses Middle Eastern cuisine with sustainable Australian produce. The menu, specially curated by Head Chef Leron Ben Avraham, showcases the region's most flavoursome dishes – focusing on bold, exotic share plates.

The menu has been designed to be shared around the table, as is the custom for the Levantine.

## Nish Nush

Harissa pickles	8
Marinated olives, cured lemon	8
Chilli trio	6
Hummus musabaha, zhoug	12
Babaganoush, tatbila	12
Labneh, radish, confit garlic	14



## A Stroll Through Jerusalem

Pita	5
Frena Bread	9
Cauliflower, Aleppo pepper, lemon zest (Veg, GF)	17
Cod carpaccio, yoghurt, pistachio, ginger (GF)	21
Roast beef, tahini, grilled onion	21
Jerusalem fish "meorav", tahini, zhoug (GF)	19
Falafel plate, hummus, sauerkraut, zhoug	24

# TAY I M

## Grill Tayim

Chicken Shawarma	28
Lamb ribs, Aleppo pepper, parsley	39
Rump wagyu, chermoula	39
Lamb Arais, zhoug, tomato, tahini	23
Chicken hearts, caramelized onion, parsley	19



## A Busy Day At Shuk Karmel

Chat potatoes, harissa, toum, parsley (GF)	12
Salanova & Nectarine Salad, cashew, coriander, shallots (GF)	12
Zucchini, butter beans, parsley, hawayej (GF)	12
Baby fennel, harissa	9
Baked eggplant, matbukha	19
Haloumi, bull horn pepper, olives	13

## Something Sweet

Amaretto Malabi, toasted coconut, almonds, strawberries (GF)	16
Ricotta Knafe, cardamom syrup, Syrian pistachios	18
Silan Basbousa, walnuts, pistachio ice cream	17

Desserts served with complimentary mint tea - just like in old Jaffa



### ***Shukran Lakum 'Ala Da'mikum***

We have introduced intensified hygiene & prevention measures inline with all NSW guidelines to ensure the most positive experience for our diners.

Don't forget to follow us on @Tayimrocks

Group bookings and menus available for social and corporate events . To find out more please kindly reach out to us on H8758-FB@ACCOR.COM or call +61 2 8220 9999