



### ***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 (gf,v)	8
Warm marinated olives, w' cured lemon (gf,v)	8
Chilli trio - Shifka, green confit, fresh cayenne (gf,v)	6
Hummus w' msabbaha, zhoug (gf,v)	12
Babaganoush w' tatbila (gf,v)	12
Labneh w' radish, confit garlic, za'atar (gf)	12
Herbed haloumi w' lemon garlic (gf,vg)	14



## A Stroll Through Jerusalem

Pita bread (2)	7
House baked herbed frena, w' za'atar, tomato emulsion	11
Cauliflower chips w' Sweet harissa, natural yoghurt (vg)	17
Kingfish carpaccio w' labneh, pistachio, ginger (gf)	24
Roast beef w' toum, shifka, grilled onion, tomato seeds (gf,df)	26
Jerusalem fish "meorav" w' tahini, zhoug (gf,df)	19
Falafel plate w' hummus, sauerkraut, zhoug, pita (gfo,v)	24

# TAY I M

## Grill Tayim

Chicken hearts w' chermoula onions, parsley (gf,df)	19
Chicken shawarma skewer w' tatbila (gf,df)	29
Lamb Cutlets w' grilled onion, chimichurri (gf,df)	42
Lamb Arais w' zhoug, tomato, amba (df)	23
Rump wagyu w' grilled onion, chimichurri (gf,df)	39



## A Busy Day At Shuk Karmel

Chat potatoes w' harissa, toum, parsley (gfo,v)	12
Salanova & nectarine salad w' cashew, coriander, shallots (gf,v)	12
Zucchini w' butter beans, parsley, hawayej (gf,v)	12
Baked eggplant w' matbukha, chimichurri (gf,v)	12

## Something Sweet

Amaretto malabi w' toasted coconut, almonds, strawberries (gf,vo)	16
Ricotta knafeh w' cardamom syrup, Syrian pistachios	18
Silan basbousa w' walnuts, pistachio ice cream	17

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



## Just for Kids

Panko crumbed schnitzel w' chips, tomato sauce	16
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### *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