

HAMOODI

Abouelafia

Starters

Something to wipe with..... Slof **13**

Mazats when ordering a main dish **39** (per diner)

Zucchini and cashew tagine **16**

Organic tomato Tahini and Jarjir leaves **16**

Freaky leaf salad and pomegranates **22**

Chick peas confit in Msabbha style **16**

Tartor carrot with Greek yogort and caciocavallo oil **16**

Labneh pickled eggplants Arisa and walnuts **16**

White tahini **14**

Main Course

Sawada chicken livers, pomegranates and pine nuts **76**

Sphiha Shmiya(Lahmacun),tomato end plckled onions im a blush **84**

Shashlik skewer (chickpea) Khaviaj Salof and grilled vegetables **80**

Lamb kebab salof and grilled vegetables **76**

Lamb neck on freekeh and pistachio **95**

Musakhan chicken confit and freekeh stew **75**

on Tuesday

Maqluba eggplant and shredded meat **110**

sweet

Beccafico knafe **48**