


# Festive Menu


Shared family style | min 2 people | €45 p.p.  
Shared family style | vegetarian | min 2 people | €42 p.p.  
*Includes chef's selection & dessert*

## BITES

Soup of the day | 8,50 

Skin on Fries | 6 

Hummus with pita | 8 

Labneh | 8 


Harissa Olives | 4,50 








## SHARING PLATES



*Our tip: savor 2-3 plates per person for ultimate joy!*



Sourdough | Harissa & Herb Butter | 6 


Truffle Mushroom Arancini | black garlic | parmesan | 8 



Roasted Roots | Preserved Lemon Tahini | Hazelnut | 11   


Courgette | Zaatar | Labneh | Cavolo Nero | 12  

Butternut Squash | Pilpelchuma | Agave | Dukkah | 12  

Cauliflower | Cranberry Aioli | Ras-El Hanout Onion | Capers | 12  


Mangal Chicken | Shifka Salad | Whipped feta | 14 

Bkeila | Potato | Chickpeas | 14  

Chraime | Matbucha | Preserved Lemon | Zhug | 18 



## DESSERTS

Cocoa mousse | Nutmeg crumble | Tahini | Mandarine | 9 

Vegan Mango Cheesecake | Black Tahini | Berry | 9 

Poached pear | Caramelized pecans | 9   



## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know



Contains nuts



Gluten free




Vegan



Vegetarian






# Festive Menu

2-14 people | Family style | €45 p.p.  
15-40 people | Family style | €55 p.p.

Soup of the day 






## SHARING PLATES

*For family style dining  
Our tip: savor 2-3 plates per person for ultimate joy!*

- Sourdough | Harissa & Herb Butter 
- Truffle Mushroom Arancini | black garlic | parmesan 
- Roasted Roots | Preserved Lemon Tahini | Hazelnut   
- Courgette | Zaatar | Labneh | Cavolo Nero  
- Butternut Squash | Pilpelchuma | Agave | Dukkah  
- Cauliflower | Cranberry Aioli | Ras-El Hanout Onion | Capers  
- Mangal Chicken | Shifka Salad | Whipped feta 
- Bkeila | Potato | Chickpeas  
- Chraime | Matbucha | Preserved Lemon | Zhug 



## DESSERTS

- Cocoa mousse | Nutmeg crumble | Tahini | Mandarine 
- Vegan Mango Cheesecake | Black Tahini | Berry 
- Poached pear | Caramelized pecans   

## FESTIVE BUFFET

Delight in our chef's pick of festive flavors.  
Available upon request for groups of 40+ people.  
€75,00 p.p.



## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know



Vegan



Vegetarian



Contains nuts



Gluten free