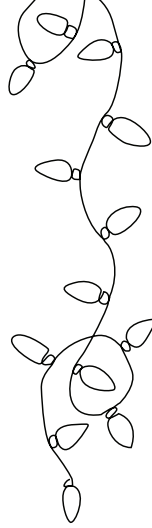









Festive Menu

26 NOV - 4 JAN

Introducing our festive menu – a vibrant Levantine twist on the holiday season! Embrace the warmth and spice of the Levant with dishes inspired by traditional flavors, reimagined for the festive table.









Bites

Harissa olives 	4,50	Soup of the day 	8,50
Skin-on fries 	6,50	Pimientos de padron 	9,00
Hummus plate 	8,50	Fried chicken bites	14,50

Sharing Plates

Sourdough Sage Butter 	6,50
Salt-Roasted Roots Pickled Lemon Tahini Hazelnut   	12
Bimi Harissa Hollandaise Fava Pea Shoot  	13
Fennel Plum Amba Dill Almond   	13
Jerusalem Artichoke Saffron Aioli Pickled Mustard Seed Chive  	13
Spinach Chickpea Carrot  	14
Shredded Lamb Zhug Shirazi Salad 	20
Catch of the day Tomato Olive Aioli Coriander 	18

Sweet

Apple Toffee Tart Fior di Latte Gelato Cardamom 	9,50
Chocolate Chestnut Olive Oil  	9,50
Poached Quince Almond Sorbet   	10



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



 Vegetarian  Vegan  Contains nuts  Gluten free

Festive Menu

SHARED DINING

26 NOV - 4 JAN



Vegetarian 42 p.p.

Sourdough | Sage Butter

Salt-Roasted Roots | Pickled Lemon Tahini | Hazelnut

Bimi | Harissa Hollandaise | Fava | Pea Shoot

Jerusalem Artichoke | Saffron aioli | Pickled Mustard Seed | Chive

Fennel | Plum Amba | Dill | Almond

Hummus | Harissa olives | Tahina

Spinach | Chickpea | Carrot

Apple Toffee Tart | Fior de latte Gelato | Cardamom

Chocolate | Chestnut | Citrus Fruit | Olive Oil



Fish & Meat +3 p.p.

Just like our Vegetarian menu, but with a twist – you can swap out the Hummus and Fennel dishes for:

Shredded Lamb | Zhug | Shirazi Salad

Catch of the day | Tomato | Olive Aioli | Coriander

THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

Vegetarian Vegan Contains nuts Gluten free