

## STORIES OF TRADITION AND TASTE

### **SOUJOUK**

The mixture was carefully packed into casings, then left to cure under the watchful eye of time itself. As the days passed, the flavours deepened, transforming into something rich and bold. Each bite carried the essence of tradition, evoking memories of family gatherings where laughter mingled with the smoky aroma of sizzling grills.

### **MANAKEESH**

In a small, sunlit kitchen, the scent of fresh dough filled the air, signalling the beginning of something special. Soft dough, shaped with loving hands, became a canvas for flavours passed down through generations. Whether topped with za'atar, cheese, or minced meat, each manakeesh told a story of home, warmth, and heritage.

### **SUMAC**

Sumac wasn't just a spice; it was history in every sprinkle. A burst of tangy, citrusy brightness, it carried the generosity of the land and the wisdom of those who came before. It was a simple yet powerful thread that tied generations together, a taste of home in every dish.

### **LABNEH**

With patience and skill, fresh milk was transformed into thick, velvety yogurt. But the true magic happened when it was hung in cloth to drain – the liquid slowly dripping away, leaving behind a smooth, tangy treasure. Spread on warm bread, drizzled with olive oil, or enjoyed with za'atar, labneh was a staple of comfort and tradition.

### **BIZRI**

By the rocky shores where the sea met the land, fishermen cast their nets at dawn, hoping for a good catch. Among the silver flashes of fish glistening under the morning sun, one stood out – bizri. Small, delicate, and packed with flavour, every bite carried the essence of the sea – a gift from the waves to the hands of those who knew how to honour it.

### **FREEKEH**

In golden fields where the breeze whispered through ripening crops, one grain stood apart – freekeh. Harvested while still green and young, it bore the mark of centuries-old tradition. Its smoky aroma and nutty texture made it a prized ingredient, connecting the past to the present with every nourishing spoonful.

### **ZA'ATAR**

In every home, a jar of za'atar sat on the kitchen shelf, waiting to be sprinkled over warm bread or mixed with olive oil. More than just a seasoning, it was a ritual – an invitation to slow down and savour life's simplest yet most meaningful moments.

### **HARRA**

In a bustling village, a young chef named Layla dreamed of creating a dish that honoured her heritage. She journeyed deep into the mountains in search of the rare harr chilli peppers. After days of searching, she returned with her prized find, crafting a fiery sauce that left a lasting impression on all who tasted it. Layla's creation became a symbol of both tradition and innovation, uniting the community through bold and unforgettable flavours.

### **ARAK**

In Middle Eastern culture, arak was more than just a drink – it was a ritual of connection. This anise-flavoured spirit, traditionally consumed as an aperitif, was poured into small glasses, then diluted with water, turning it a milky white. Enjoyed alongside meze, it was a toast to friendship, heritage, and the art of slow, meaningful gatherings.

## OVEN BAKED FLATBREADS

<b>Za'atar Flatbread</b> ( <i>v, d, g, se</i> )	120
Zaatar-spiced Flatbread served with Labneh, Tomato, Cucumber, Olives, Mint	
<b>Za'atar Flatbread with Burrata</b> ( <i>v, d, g, se</i> )	295
Zaatar-spiced Flatbread with Burrata, Rocket, Pass-dried Tomatoes, Pomegranate Molasses	
<b>Cheese Flatbread</b> ( <i>v, d, g, se</i> )	120
Melted Mozzarella served with Tomato, Cucumber, Olives, Mint	
<b>Spicy Meat Flatbread</b> ( <i>d, g</i> )	165
Spicy Beef, Red Chilli Paste, Pomegranate Molasses, served with Morea House Shot	

## SALADS

<b>Tabbouleh Classic</b> ( <i>ve, g</i> )	195
Parsley, Mint, Tomato, Red Onion, Bulgur Wheat, Lemon Dressing	
<b>Fattoush</b> ( <i>v, g, se</i> )	225
Radish, Spring Onion, Tomato, Cucumber, Mixed Peppers, Romaine Lettuce, Crispy Phyllo, Parsley, Red Cabbage, Carrots Pomegranate Seeds, Mint, Fattoush Dressing	
<b>Falafel Salad</b> ( <i>ve, d, se</i> )	245
Falafels, Romaine Lettuce, Radish, Mint, Parsley, Tomato, Pickled Turnips, Tahini Dressing	
<b>Garden Salad</b> ( <i>ve</i> )	245
Mint, Rocket, Fresh Oregano, Sumac Red Onions, Lemon Segments, Lemon Dressing	

## HOT MEZZE

<b>Mixed Bakers Platter</b> ( <i>d, g, n, se</i> )	255
Cheese Rolls, Fried Kibbeh, Sambousek, Chilli Yoghurt Dip	
<b>Soujouk</b> ( <i>se</i> )	185
Spicy Beef Sausages, Tomato Ragout, Crispy Leeks	
<b>Makanek</b> ( <i>n, se</i> )	185
Lamb Sausages, Potato Cubes, Lemon Sauce	
<b>Chicken Livers</b> ( <i>d, se</i> )	175
Creamy Chicken Livers, Pomegranate Molasses, Balsamic	
<b>Batata Harra</b> ( <i>ve</i> )	125
Fried Potato Cubes, Red Pepper Paste, Lemon, Garlic, Coriander	
<b>Fried Calamari</b> ( <i>g, mo</i> )	235
Crispy Patagonian Calamari, Black Ink Aioli	
<b>Prawns With Red Pepper Chili Paste</b> ( <i>g, sf</i> )	255
Grilled Prawns, Chilli Paste, Coriander, Garlic, Lemon, served with a Baguette	
<b>Creamy Chicken Pešto</b> ( <i>d, n</i> )	185
Tender Chicken Cubes in Pistachio Pešto	
<b>Crispy Falafels</b> ( <i>v, se</i> )	155
Falafel, Tahini, Pickled Turnips, served with Pickled Chilli	
<b>Oven Roasted Cauliflower Steak</b> ( <i>v, d, n, se</i> )	185
Chilli Yoghurt Marinated Cauliflower, Tahini, Almonds, Cauliflower Truffle Purée, Pomegranate Seeds	
<b>Spinach Pie</b> ( <i>v, d, g</i> )	140
Pastry filled with Zešty Spinach, Smoked Chilli Yoghurt Dip	

## COLD MEZZE

<b>Traditional Hummus</b> ( <i>ve, se</i> ) Chickpeas, Tahini, Lemon, Olive Oil	130
<b>Beef Hummus</b> ( <i>se, d, n</i> ) Hummus, Spiced Beef, Roasted Nuts	195
<b>Smoked Baba Ganoush</b> ( <i>v, d, g, se</i> ) Smoky Aubergine Purée, Tahini	125
<b>Muhammara</b> ( <i>ve, n, se</i> ) Roasted Red Pepper and Walnut Dip, Tahini, Hint of Chilli	145
<b>Moussaka Brinjal Salsa</b> ( <i>ve, g</i> ) Roasted Brinjal Salsa, Brinjal Crisps, Spiced Chickpeas	135
<b>Labneh</b> ( <i>v, d</i> ) Strained Yoghurt, Potato Crisp	110
<b>Aioli Labneh</b> ( <i>v, d</i> ) Labneh with Mint, Garlic, Olive Oil	115
<b>Marinated Tomato Stuffed With Shanklish</b> ( <i>v, d, se</i> ) Tomato, Spiced Aged Cheese, Herbs, Olive Oil	135
<b>Kibbeh Nayye</b> ( <i>g</i> ) Raw Minced Lamb, Bulgur Wheat, Lebanese Five-Spice, Olive Oil, Mint, Radish, Red Onion	245

## FROM THE GRILL

<b>Grilled Seabass</b> ( <i>d, e, g</i> ) Seabass, Roasted Red Pepper and Tomato Purée, served with Baby Potato Croquette, Olives, Onion, Garlic, Parsley, Lemon	345
<b>Morea House Salt Baked Whole Fish</b> ( <i>e, d, g, n, se</i> ) Whole Fish, Crispy Pita, Lemon Wedges, Trio of Sauces (Samkeh Harra, Tajine, Tahini), Choice of side	1,250
<b>Beef Shekaf Skewers</b> ( <i>d, g, se</i> ) 3 Beef Skewers, Chilli Pita, Roasted Onion, Green Chilli, Tomato, Hummus, served with Boise Salad	425
<b>Kofta Skewers</b> ( <i>d, g, se</i> ) 3 Kofta Skewers, Chilli Pita, Roasted Onion, Green Chilli, Tomato, Hummus, served with Boise Salad	245
<b>Chicken Tawouk Skewers</b> ( <i>d, g</i> ) 3 Chicken Skewers, Tomato-Thyme Marinade, Garlic Toum, Pickles, Pita	245
<b>Farrouj Meshwi</b> ( <i>d, g</i> ) Whole or Half chicken, Tomato-Thyme Marinade, Garlic Toum, Pickles, Pita	425   325
<b>Mixed Grill Platter</b> ( <i>d, g, s</i> ) 2 of each Chicken Skewers, Beef Skewers, Kofta Skewers, Garlic Toum, Hummus, Chilli Pita, Roasted Onion, Green Chilli, Tomato, served with Boise Salad	645

## CHARCOAL-GRILLED BEEF SELECTION

*All served with cornribs and chimichurri*

Beef Rump 300g	395
Ribeye 300g	425
Free Range Lamb Chops 400g	465
Beef Fillet Tenderloin 250g	415

<b>Sauces</b>	45
Peppercorn ( <i>d</i> )	
Wild Mushroom ( <i>d</i> )	
Chimichurri	
Jus	

## SIDES

Truffle Fries ( <i>d</i> )	95
French Fries	70
Mashed Potato ( <i>d</i> )	70
Green Salad	70
Seasonal Veg ( <i>d</i> )	70
Morea House Spiced Rice	70