



*Bites*

# Bites

Shareable, crave-able,  
bold in character

## Jerusalem Bagel 6

Warm, airy sesame bagel served with date molasses, za'atar & olive oil.

## Pita Bread 4

Freshly baked, blistered to perfection.

## Marinated mixed olives 4

Brined with lemon, sage & red chili—tart, herbal, and just the right amount of heat.

## Labaneh 7

Thick, tangy labaneh topped with chickpeas, pine nuts, sumac & a drizzle of olive oil.

## Moroccan cigar 12

Slow-cooked chicken confit wrapped around in crisp pastry.  
Served with shifka aioli.

## Taramosalata 8

Our take on the classic fish roe dip, topped with tiny shrimps & a dusting of harissa powder

## Crispy Cauliflower 9

Golden florets with a side of Mouhammara—our signature red pepper and walnut dip.

## Green Tahini Catch 10

Crisp-on-the-outside, tender-within fish falafel. Made with fresh fish, served with green tahini.

## Spicy Experience 7

For the heat-seekers: shifka peppers, red chili butter, fried chili, and horseradish chrain. Hot, layered, and addictive.

## Pickles 4

A colorful, house-fermented mix of fresh vegetables.

## Levantine Caesar 18

Crispy little gem with a parmesan cream, in coffee marinated gambas grilled with za'atar-sumac , citrusvinaigrette & a perfectly cooked egg.

## MEA Burger 18

Juicy house patty, Belgian cheese, sumac- marinated onions, house mayo & pickles

We are happy to advise you on any allergies or special diet. Prices in euro. Taxes included. Card payments only, no cash

