



DINNER BY ODED OREN

Bread, tomato, olive oil	3.5
Fermented feta cheese, wild oregano	3.5
12 hours cured hake, chervil	5
Smoked aubergine, thick tahini + burnt chilli	7.5
Heritage tomato salad, barrel aged feta, egg	8
Slow cooked chickpeas, rainbow chard + fresh ricotta	10.5
Sea bream sashimi, tabouleh salad + lots of herbs	9.5
Cuttlefish salad, romano peppers, spiced yoghurt	12
Bream + hake kebabs, spicy Libyan 'chraime' sauce	17
Lamb sweetbreads, za'atar, lemon	10
Bavette skewers, grilled cauliflower + green tahini	15
Lamb osso bucco, mejadra, fresh herbs + sumac salad	18
Pavlova, blood orange + pistachios	6
Pressed chocolate cake, soured cream	6

*Please let us know if you have any food allergies & dietary requirements.
Most of our dishes contain nuts.*

Served between 6 & 10.30pm, Wednesday to Saturday



@ODED_OREN