

MEZZE AND MAINS

The 'Tabun' oven from which we take our name has been a centrepiece of Palestinian cooking since pre-Biblical times. We offer a range of delicious dishes based on the traditional home-cooking of the region, all with new fresh twists.

MEZZE STARTERS

Mini Mezze	6
hummus, Moutabal smoked aubergine, Ful Mudammas (fava beans) Vg	
Jerusalem Udssieh	6
hummus, fava beans, chilli, garlic lemon dressing Vg	
Grilled Halloumi	7
is'ha black sesame, avocado Vg	
Jerusalem Falafel	6
3 falafel, sumac onion centre, tahini-tossed salad Vg	
Moutabal	6
smoked aubergine, tahini, lemon Vg	
Hummus	6
chickpea, tahini, lemon, garlic Vg	
Ful Mudammas	6
fava beans, cumin, garlic, lemon Vg	
Pan Fried Chicken Livers	7
lemon, coriander, pomegranate molasses	
Spicy Shrimp	10
lemon, garlic, chilli	

TRADITIONAL PLATES

Musakhan Chicken	14
sumac roast chicken, onions, pine nuts, flat-bread	
Fatet Jaj Chicken	14
shredded lemon chicken, rice, hummus sauce, chili, toasted pine nuts, sautéed garlic	
Lamb Makloubeh	14
slow-cooked lamb, thyme-grilled vegetables, rice, pine nuts	
Vegetarian Makloubeh	12
thyme-grilled vegetables, rice, pine nuts Vg	
Samake Harra	18
grilled whole fish of the day, chilli and herb dressing	

V – Vegetarian

Vg – Vegan

Let us know if you have any food allergies or intolerances.

A discretionary service charge of 12.5% will be added to your bill.

A voluntary £1 per table will be added to your bill for the Galilee Foundation, which helps educate Palestinians in Israel. If you prefer to remove it, let us know.

TABUN TWISTS

Jerusalem Burger	14
seasoned lamb patty, sesame bun, pickles, shat'ta sauce, served with za'atar fries or salad	
Za'atar Chicken Salad	12
marinated chicken breast, mixed salad, avocado, sumac Tabun dressing	
Falafel Mezze Salad	12
5 Jerusalem falafel, hummus, moutabal, tabbouleh Vg	
Tabun Grill	18
a meat feast! Marinated lamb fillet, spiced kofta, lamb chop, za'atar chicken & sujuk lamb sausage	

FROM THE TABUN OVEN

Manaeesh — Palestinian 'pizza'

Lamb Tahini Kofta	9
pine nuts, chilli	
Akkawi Cheese & Za'atar	8.5
olives, sun-dried tomato, is'ha sesame V	
Spinach	8
sumac, pine nuts, red onion, pomegranate Vg	
Za'atar	7
za'atar dried thyme Vg	
Shakshuka Manaeesh	9
flat-bread topped with shakshuka sauce, akkawi cheese, olives and an egg V	

SIDES / SALADS

Maftoul	5.5
hand rolled Palestinian durum wheat 'cous cous' with chopped vegetables Vg	
Freekeh	5.5
roasted green wheat, lime chilli dressing Vg	
Avocado	7
tomato, coriander, lemon, garlic Vg	
Tabbouleh	6.5
parsley, bulgar wheat Vg	
Tabun	4
mixed salad, pomegranate, sumac dressing Vg	

ACCOMPANIMENTS

Za'atar Fries	3.5
Toum garlic sauce Vg	
Marinated Olives Vg	3
Pickles Shat'ta and toum sauces, mukhalal pickles, chilli pickles Vg	3
Tabun Bread Vg	2

**TABUN
KITCHEN**

**THIS MENU IS A TRIBUTE TO
OUR PALESTINIAN HERITAGE
AND EVENINGS SPENT IN OUR
ANCESTRAL HOME IN
BETHLEHEM WITH FAMILY
AND FRIENDS SHARING
FOOD AND BREAD FROM
THE TABUN OVEN**