



tabunkitchen
JERUSALEM STREET FOOD

sharing menu

Available for group bookings of 12 or more

25 per person

welcome drink

Prosecco or freshly made Lemonade

mezze *served with Tabun Bread*

a selection of each of the following equivalent to one per person

Hummus

with tahini, garlic and lemon

Jerusalem Falafel

sumac onion centre, tahini-tossed aubergine salad

Moutabal Smoked Aubergine

with grilled chilli and lemon courgette, pomegranate garnish, flatbread sumac shards

Maftool 'Cous Cous' Salad

with pomegranate dressing, spicy sujuk lamb sausages

main dishes *accompanied by Tabun salad and za'atar fries*

a selection of each of the following equivalent to one per person

Lamb Grill

chicken kofta, shish taouk, lamb kofta, warm artichoke

Vegetable Makloubeh

rice, spiced aubergine and broad beans, pine nut garnish, yoghurt, cucumber and mint sauce

Chicken Grill

chicken kofta, shish taouk, warm artichoke

Fatet Jaj Chicken

lemon-roasted chicken with rice, hummus sauce, chopped chilli, toasted pine nuts, sautéed garlic, crisp croutons

desserts

a selection of each of the following equivalent to one per person

Jerusalem Kanafeh

traditional cheese, shredded pastry, syrup

Harisa Cake

semolina cake, coconut, orange blossom syrup



tabunkitchen
JERUSALEM STREET FOOD

premium sharing menu

Available for group bookings of 10 or more.

35 per person

welcome drink

Pomegranate Bellini or freshly made Lemonade

manaeesh (Palestinian Pizza) your choice of:

Akkawi Cheese

Lamb Tahini

Spinach

mezze served with Tabun Bread -

a selection of each of the following equivalent to one per person

Hummus

with tahini, garlic and lemon

Jerusalem Falafel

sumac onion centre, tahini-tossed aubergine salad

Moutabal Smoked Aubergine

with grilled chilli and lemon courgette, pomegranate garnish, flatbread sumac shards

Maftool 'Cous Cous' Salad

with pomegranate dressing, spicy sujuk lamb sausages

main dishes accompanied by Tabun salad and za'atar fries

a selection of each of the following equivalent to one per person

Lamb Three Ways

marinated fillet, spiced kofta, tahini lamb kofta, artichokes and pepper garnish

Musakhan Chicken

sumac-marinated whole poussin, caramelised onions, pine nuts, sumac flatbread strips, yoghurt, cucumber and mint sauce

Grilled Halloumi

with is'ha black sesame, avocado and malfouf cabbage salad

Fatet Jaj Chicken

lemon-roasted chicken with rice, hummus sauce, chopped chilli, toasted pine nuts, sautéed garlic, crisp croutons

desserts

a selection of each of the following equivalent to one per person

Jerusalem Knafeh

traditional cheese, shredded pastry, syrup

Muhulabia

rose scented milk pudding, crushed pistachios, orange blossom honey

barista coffee, tea or mint infusion

Baklava