



# VILLA DJUNAH

RESTAURANT • BAR • GARDENS

## Cold Mezes

- Hummus (vg)** ..... 6.5  
Chickpeas, tahini, lemon, garlic, sumac, olive oil, pita bread
- Tzatziki (v)** ..... 6.5  
Fresh yogurt, dill oil, pickled cucumber, dill tops, pita bread
- Babaganoush (vg)** ..... 6.5  
Smoked aubergine, pomegranate molasses, tahini, fresh mint, diced tomato, pita bread
- Taramosalata** ..... 6.5  
Cod roe rock, samphire, bottarga, lemon zest, spring onion, pita bread
- Meze Platter** ..... 24  
Hummus, Tzatziki, Babaganoush, Taramosalata, Pita Bread

## Hot Mezes

- Octopus on Fire** ..... 24  
Smoked hazelnut, red pepper sauce
- Moroccan Rolls** ..... 17  
Filo pastry, pastirma, red and yellow pepper bell, smoked cheese, harissa yoghurt
- Pastirma Mushrooms** ..... 17  
Cured beef, portobello and oysters mushrooms, poached egg yolk, sumac
- Roasted Cauliflower (v)** ..... 14  
Turmeric, mint, dill, fried capers, garlic yoghurt
- Grilled Halloumi Cheese (v)** ..... 18  
Chargrilled courgette, kalamata olives, fresh mint, lemon juice, zaatar
- Lamb Shish Fistuk (h)** ..... 22  
Green pistachio, tomato, onion, green chilli pepper, sumac salad
- Garlic Tiger Prawns** ..... 24  
Garlic oil, shaved fennel salad, red chilli pepper, zaatar
- Spinach Borek (v)** ..... 18  
Filo pastry, spinach, feta cheese, pine nuts, fresh mint
- Chicken Mashwyia** ..... 20  
Wood fire chicken thighs, pickled onion, mashwyia on a pita bread
- Pita Bread Supplement** ..... 2

## Signatures to Share

*(2 sides of your choice included)*

- Beef Short Rib**, grilled green peppers, fried aubergine, smoked tomato ..... 70
- Lamb Rack**, grilled pineapple, rock salt ..... 70
- Lamb Shoulder**, oak smoked slow cooked, burnt tomato and pepper ..... 80
- Wood Fire Baby Chicken**, tahini, lemon, zaatar, burnt leek ..... 50
- Catch of the Day** ..... Market Price

## Sides

- Grilled Vegetables (vg)** ... 5.5  
Aubergine, fennel, courgette, pepper, tomato
- Triple Fried Potatoes** ... 5.5  
Garlic oil, sumac, parsley
- Pilaf Rice (v)** ... 5.5  
Smoked butter, angel hair star anise, sumac

## Salads

- Fattoush Salad (vg)** ... 6.5 / 13
- Greek Salad (v)** ... 6.5 / 13
- Watermelon Feta Salad (v)** ... 6.5 / 13
- Fennel Salad (vg)** ... 6.5 / 13

## Desserts

- Kunafa**, mozzarella cheese, green pistachio, lemon, sugar syrup (v) ... 8
- Rose Loukoumi Cheesecake (v)** ... 9

SOFT OPENING MENU

Prix TTC en Euros. Pas de chèques. Service compris. Toutes nos viandes bovines sont originaires de l'UE.  
Végétarien (V), Vegan (VG), Halal (H)

Pour tous renseignements sur les allergènes, merci de vous adresser directement à notre personnel.