



VILLA DJUNAH

RESTAURANT • BAR • GARDENS

Mezzes *ideal as starters to share ...*

Hummus (vg) 7.5 Chickpeas, tahini, lemon, garlic, sumac, olive oil, pita bread	Octopus on Fire 24 Smoked hazelnut, red pepper sauce	Lamb Shish Fistuk (h) 22 Green pistachio, tomato, onion, green chilli pepper, sumac salad
Tzatziki (v) 7.5 Fresh yogurt, dill oil, pickled cucumber, dill tops, pita bread	Moroccan Rolls (h) 17 Filo pastry, pastirma, red and yellow pepper bell, smoked cheese, harissa yoghurt	Garlic Tiger Prawns 24 Garlic oil, shaved fennel salad, red chilli pepper, zaatar
Babaganoush (vg) 7.5 Smoked aubergine, pomegranate molasses, tahini, fresh mint, diced tomato, pita bread	Pastirma Mushrooms (h) 17 Cured beef, portobello and oysters mushrooms, poached egg yolk, sumac	Spinach Borek (v) 18 Filo pastry, spinach, feta cheese, pine nuts, fresh mint
Taramosalata 7.5 Cod roe rock, samphire, bottarga, lemon zest, spring onion, pita bread	Roasted Cauliflower (v) 14 Turmeric, mint, dill, fried capers, garlic yoghurt	Chicken Shish (h) 20 Wood fire chicken thigh skewers, pickled onion, mashwyia sauce, pita bread
Meze Platter 29 Hummus, Tzatziki, Babaganoush, Taramosalata, Pita Bread	Grilled Halloumi Cheese (v) 18 Chargrilled courgette, kalamata olives, fresh mint, lemon juice, zaatar	Pita Bread Supplement 2

Mains to Share

(For 2/3 persons, 2 sides of your choice included)

Beef Short Rib (h) , grilled green peppers, fried aubergine, smoked tomato 70
Lamb Rack (h) , grilled pineapple, rock salt 70
Lamb Shoulder (h) , oak smoked slow cooked, burnt tomato and pepper 80
Wood Fire Deboned Baby Chicken (h) , 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 (v) ... 5.5
Garlic oil, sumac, parsley

Pilaf Rice (v) ... 5.5
Smoked butter, angel hair star anise, sumac

Salads

Fattoush Salad (vg) ... 13
Parsley, cucumber, pita croutons, mint, olive oil, lemon

Greek Salad (v) ... 13
Feta, heirloom tomatoes, cucumber, capers, olive oil, red onions, origano, kalamata olives

Watermelon Feta Salad (v) ... 13
Mint, red radish, cucumber, olive oil

Fennel Salad (vg) ... 13
Red chili, chives, olive oil, lemon

Desserts

Kunafa, mozzarella cheese, green pistachio, lemon, sugar syrup (v) ... 10

Seasonal Fruit Platter to share (vg) ... 25

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.