



VILLA DJUNAH

RESTAURANT • BAR • GARDENS

Mezzes *ideal as starters to share ...*

Hummus (vg) 7.5
Chickpeas, tahini, lemon, garlic, sumac, olive oil, pita bread

Tzatziki (v) 7.5
Fresh yogurt, dill oil, pickled cucumber, dill tops, pita bread

Babaganoush (vg) 7.5
Smoked aubergine, pomegranate molasses, tahini, fresh mint, diced tomato, pita bread

Taramosalata 7.5
Cod roe rock, samphire, bottarga, lemon zest, spring onion, pita bread

Meze Platter 29
Hummus, Tzatziki, Babaganoush, Taramosalata, Pita Bread

Octopus on Fire 24
Smoked hazelnut, red pepper sauce

Moroccan Rolls (h) 17
Filo pastry, pastirma, red and yellow pepper bell, smoked cheese, harissa yoghurt

Pastirma Mushrooms (h)..... 17
Cured beef, portobello and oyster 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 Shish (h) 20
Wood fire chicken thigh skewers, pickled onion, mashwyia sauce, pita bread

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.