

HAËËBI

À LA CARTE
MENU

NIBBLES - MEZZE

MIXED OLIVES	4	CANDIED MIXED NUTS PN-TN	5
Marinated in lemon, chilli and parsley		A delectable assortment of mixed nuts coated in spiced honey and fragrant vanilla	
HOUMOUS S-G	7	ARABIC FLAT BREAD G	3
Chickpeas, lemon, garlic. Accompanied with grilled Arabic flatbread		Brushed with raz hanout infused oil	

STARTERS - MUQABBILAT

LAMB BOREK E-G-M	13	TRUFFLE GNOCCHI M-G	13
A rich and aromatic minced lamb, enhanced with mint olives. Wrapped in a crispy, golden pastry and finished with a zesty harissa emulsion		Pillowy gnocchi infused with earthy truffle, served in a luxurious creamy cheese sauce. Presented in a crispy parmesan cheese basket	
ORIENTAL HOT HONEY WINGS S-SD	14	BEEF SHORT RIBS BOA BUN LP-G	18
Juicy chicken wings glazed with a sweet and spicy honey sauce, infused with middle Eastern spices. Garnished with toasted sesame seeds		Stuffed with ribs in home-made BBQ sauce garnished with pickled red onions	
CHICKEN BANG-BANG E-LP-M-G	15	ARTICHOKE SALAD M-MU-TN	13
Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables		A delightful medley of tender artichokes paired with vibrant beetroot, complemented by a zesty chickpea salsa. Topped with creamy whey cheese and garnished with crunchy candied walnuts	
DYNAMITE PRAWNS E-FH-M-G-CR	15	MUSHROOMS MEZE M-G-LP	12
Coated in sriracha & lime sauce. Served on a bed of crispy salad garnished with fresh chilli and spring onions		Sautéed wild forest mushrooms in a creamy sauce on a crispy toasted bread	
JOSPER GRILLED LOBSTER TAIL CR-M-FH	28		
Served in parsley and garlic butter garnished with fresh chilli and spring onions			

MAINS – AṬ-ṬABAQ AL-RA'ĪSĪ

ZA'ATAR ORANGE SALMON FH-M-S	25	PAN-FRIED TOFU	16
Tender salmon fillet marinated in za'atar and orange zest. Served with roasted sweet potatoes and garlicky kale, finished with Saffron dill sauce		Soybean curd in massaman coconut sauce, topped with crispy rice noodles and coriander oil	
LOBSTER RAVIOLI E-G-M-CR	19	GRILLED JUMBO PRAWNS M-FH-SD-CR	23
Served in bisque sauce. Perfumed with basil and toasted focaccia croutons		Paired with couscous and a tangy, zesty cilantro, lime and chili vinaigrette	
LAMB SHANK G	34		
Aromatic Lamb Shank perfumed with cinnamon, served in a rich spiced sauce infused with mint. Paired with couscous			

FROM THE JOSPER

9OZ WAGYU FILLET M	90	SUMAC ROASTED CHICKEN G-M	24
Our WX Australian Wagyu Fillet is grain-fed for a minimum of 400 days, ensuring a well marbled cut that is exclusively bred to enhance flavor and tenderness		Juicy roasted chicken seasoned with sumac, lemon thyme and gravy	
10OZ BLACK ANGUS RIBEYE M	35	LAMB CUTLETS E-G-M	21
This is a premium Argentinian cut, celebrated for its robust flavour which adds depth and juiciness to every bite		Served with porcini creamy purée, accompanied with goat cheese and mango wrapped in crispy pastry parcels	
9OZ IRISH WAGYU SIRLOIN M	41	TORNADOS ROSSINI M-G	41
Our Irish Wagyu sirloin is a premium beef cut reared in Ireland. Offering superior marbling, which ensures a rich, juicy texture		A Tenderloin filet steak served on a crouton topped with a rich creamy truffle sauce	
		WHOLE LOBSTER THERMIDOR G-CR-M-MU-S	52
		Enhanced with tahini paired with crispy Avocado and beetroot salad garnished with toasted pine nuts and seasoned with z'aatar. AVAILABLE AS HALF A LOBSTER - £32	

1KG ANGUS TOMAHAWK M	120	CHEF'S MIXED GRILLED PLATER G-M-S-E	120
Recommended to share for two, served sliced with your choice of two sauces and two sides and two nibbles		Included chicken Shish Tawook, hot wings, lamb racks-Kofta Kebabs, grilled vegetables skewers, Josper grilled steak. Accompanied with Houmous and flat bread with dips	

ENHANCE YOUR STEAK

GREEN PEPPERCORN SAUCE M	3	CAROLINA REAPER CHILLI SAUCE	3	CHIMICHURRI SD	3	MUSHROOM M	3
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SIDES - ĀMĀR

JOSPER-ROASTED NEW POTATOES M	6	MIXED BABY LEAF SALAD MU	5
In garlic and parsley		Served with cherry tomato, cucumber and beetroot toasted in house dressing	
FRENCH FRIES	5	KABSA RICE M-TN	5
Seasoned with Maldon salt and rosemary ADD TRUFFLE AND PARMESAN +£1 M		Spiced kabsa rice with sultanas and cashew nuts	
LOBSTER MAC & CHEESE CR-M-MU-G	10	ROASTED MIXED RAINBOW VEGETABLES M	6
Enhanced with five different types of cheese topped with herbed crumbs			

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM US WHEN ORDERING.

M - MILK | G - GLUTEN | E - EGG | SD - SULPHUR DIOXIDE/SULPHITE | C - CELERY | L - LUPIN | MU - MUSTARD | SY - SOYA | FH - FISH
CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SESAME SEEDS