

JW3
X
ERAN TIBI

THE SUKKAH FEAST - SHARING MENU

£75pp

TO START

All together, straight to the table

CHICKPEA HUMMUS Spiced tomato and aubergine braise, harissa, preserved lemon

FLUFFY PITA Freshly baked pita

LEVANTINE OLIVE MIX Harissa marinated mixed olives

NAUGHTY NUTS Shawarma & maple roasted almonds, cashews, hazelnuts

TIRSHI PICKLES Salt-cured pickles, garlic & paprika, coriander

TOASTED CHALLAH Sesame & poppy seed, smoked clementine oil, dukkah

THE SHOWSTOPPERS

Two showstoppers for the table, circled by three sides

DATE NIGHT

Saffron braised short rib, on the bone, saffron gnocchi, blackened tomatoes, madjoul date jus

SANIYEH, FOR THE TABLE

Communal spiced bulgur wheat & chickpea tray, slow-roasted lamb shoulder, tahini, sumac, pickled chilli

FENNEL, ACTUALLY

Shredded fennel, smashed cucumber, toasted sesame, tahini-soy-harissa dressing

AUBERGINE MESS

Blackened aubergine, oregano, tahini, pomegranate molasses, lychee

MAGNIFICENT MARROW

Shawarma-roasted squash, coriander-chilli relish, pangrattato, cashew buttermilk, toasted macadamia, macerated figs

TO FINISH

THE LEGENDARY BREAD & BUTTER RUGELACH

Dairy-free laminated pastry, stewed plum, flaked almonds

MALABI UNDER THE STARS

Coconut rose malabi, raspberry pistachio praline, raspberry coulis, served in a glass

This menu is prepared entirely without dairy. Some of our menu items contain allergens. There is a small risk that traces of these may be found in a number of products served here - please speak to a member of staff who will be happy to advise you. 12.5% optional service will be added to all bills, all of which is distributed amongst staff with no further deductions made.