









In absence, presence reigns

Shireen Abu Akleh (1971-2022)












APPETIZERS

Labanè with cucumber, mint and dill	 	€ 5,00
Cauliflower with sumac and lemon		€ 5,00
Black lentils salad		€ 5,00
Mediterranean salad with feta and olives		€ 5,00
Burgul salad with feta, olives and vegetables	 	€ 5,00

NOT JUST HUMMUS

With falafel		€ 10,00
With eggplant, cauliflower, soft egg and almonds		€ 12,00
With lamb stew and pine nuts		€ 15,00
With octopus and almonds		€ 15,00

FROM THE TRADITION

Shish-tawuk: Marinated chicken, rice and pine nuts		€ 14,00
Shac-shuca: sauteed tomatoes, eggs and pine nuts	 	€ 12,00
Vegetarian Fattè: croutons, eggplants, cauliflower, tomato, yogurt sauce and almonds	  	€ 13,00
Maftul: integral palestinian couscous with chickpeas, lamb and almonds		€ 15,00
Chickpeas Fattè: croutons, yogurt sauce, minced lamb and almonds	 	€ 14,00
Kabsé: rice with vegetables, herbs and almonds		€ 13,00
Kubbé: seasoned bulgur pie, with minced lamb, pine nuts and labanè		€ 15,00

On reservation (at least two days before) Maqlube
The most typical dish of the Palestinian cooking tradition,
traditionally eaten only together

DESSERT

Baklava	 	€ 4,00
Watermelon, feta and mint		€ 4,00
Yafa (Orange, Coriander, Chilli and Gin)		€ 8,00

Cocktail made by "Riserva del Grande" Via Paganora 6 - tel. 331 548 9365

CLOSED ON MONDAYS