

SWEETS

ALHALWAA

KNAFEH ► 20

floral syrup, brown butter, pistachio
+ strawberry frozen yogurt
made to order

HALAWA BAR ► 16

tahini labne semifreddo, halawa
+ sesame cocoa nib brittle

MAHALABIYA ► 14

milk pudding, sweet cherry, coconut
+ pomegranate granita

soft serve

LABNE ► 10

pomegranate molasses, sea salt
+ palestinian olive oil

CHOCOLATE ► 10

cardamom puffed sorghum
+ candied orange

TWIST ► 10

urfa biber caramel
+ sesame barazeq

ARABIC COFFEE “AFFOGATO” ► 14

labne soft serve, cinnamon feuilletine
+ espresso hot chocolate sauce



SMALL BITES 2pc per order

baklawa: cinnamon + walnut ▶ 10

turkish delight: raspberry ▶ 8

ma'amoul: chocolate + strawberry ▶ 10

qatayef: rose + candied hazelnut ▶ 10

namoura: semolina + pinenut ▶ 8

HOT TEA

BLACK TEA ▶ 7

sunstone: *cocoa, apricot*

GREEN TEA ▶ 7

morning mist: *honey, white pepper*

HERBAL TEA (CAFFEINE FREE) ▶ 7

fresh mint leaf: *picked to order*

malabar: *ginger, turmeric & licorice*

chamomile: *floral, calming*

QAHWAH

‘TRADITIONAL’ SERVICE FOR 2 ▶ 12

brewed in ibrik over flame

served with cocoa nib halawa

ARABIC PRESS ▶ 8

somewhere between a finjan &

french press

NIGHTCAP

digestif

MONTENEGRO: amaro, bologna, italy ▶ 14
AMARO NONINO: amaro, fruili, italy ▶ 16
FACCIA BRUTO GORINI: amaro, brooklyn, ny ▶ 15
CYNAR: amaro, milan, italy ▶ 14
FACCIA BRUTO FERNET: amaro, brooklyn, ny ▶ 15
FERNET BRANCA: amaro, milan, italy ▶ 15
KSARA 9 YEAR: brandy, lebanon ▶ 20
COQUEREL CALVADOS VSOP: normandy, france ▶ 17
BAARDSETH COGNAC VSOP: cognac, france ▶ 26
YEREVAN ARARAT 10 YEAR: brandy, armenia ▶ 20
CREMISAN 35 YEAR: brandy, palestine ▶ 28

sweet wine (3oz)

NV PATRICK BOTTEX “LA CUEILLE” (5oz sparkling) ▶ 16
gamay, poulsard / bugey-cerdon, savoie, france

NV LOS BERMEJOS “VOLCANICA” ▶ 22
malvasia / canary islands, spain

cocktail

NO SLEEP ‘TIL BEIRUT ▶ 20
vodka, arabic coffee cold brew, turmeric, cacao