

NOSHES

ORDER ALL FOR **15**

Order w/ your first round of drinks to nibble on while you read the menu

Squash kromeski [V] 5
Deep-fried smoked cheddar + squash in pretzel crumb w/ harissa yoghurt

Harissa nuts [Ve + GF] 4
Mixed nuts [incl. peanuts], pumpkin seed + harissa spice

Crispy halloumi [V] 6
Hot golden cubes w/ harissa, almond, thyme honey + rose

Lox + cream cheese crackers 5
Pastrami spice-cured trout on crispy rye w/ caper schmear

BREADS

ORDER ALL THE BREADS + MEZZE FOR **30**

To order alongside our mezze plates

Fluffy pita [Ve] 4
Three mini pita: Warm + lightly charred w/ za'atar + olive oil

Pretzel challah [Ve] 3
A cross between a salty, chewy pretzel + sweet fluffy challah

Flatbread [V] [ask for GF + Ve] 4.5
Flaky, buttery + light, drizzled in thyme honey

Everything bagel chips [V] 3
House-made, baked until golden + covered in sumac + za'atar

MEZZE

To accompany your breads

Labneh [V + GF] 5
A staple in the Middle East: Greek yoghurt salted + strained overnight: Thick, light + fluffy, topped w/ beetroot + hazelnut

Squash hummus [Ve + GF] 5
Roasted squash w/ cayenne + coriander, topped w/ toasted pumpkin seed + chilli relish

Green whipped feta [V] 5
A firm house favourite: Full of fresh green herbs + finished w/ crispy sourdough crumb + chive

Aubergine + pistachio [Ve + GF] 4.5
Aubergine, harissa + allspice relish w/ tahini dressing, green pistachio + baby mint

Dak Dak salad [Ve + GF] 5
Chopped Tel Aviv salad w/ cucumber, tomato, mint + parsley, toasted pine nuts, red onion, pomegranate + sumac

Chilli plate [Ve + GF] 5
If you like it hot: Blistered chillies, Turkish chilli flakes, red harissa + our house-made hot + herby zhoug

DINNER

MAIN PLATES

Served w/ fluffy pita, pickles, slaw + condiments

GOAT SHAWARMA 14

Spiced w/ ginger + baharat, our slow-cooked goat shawarma is fall-apart tender + made using high-quality goat belly + leg, supplied by Cabrito.

AUBERGINE SHAWARMA [V] 12.5

Burnt aubergine, slow-roasted in the clay oven + served w/ green whipped feta + a toasted pumpkin seed, preserved lemon + chilli relish + sweet confit tomatoes flavoured w/ garlic + thyme

MERGUEZ KOFTA 14

Paprika + fennel-spiced lamb + beef from Yorkshire Dales-based Swaledale, w/ fresh mint, sesame + lemon, skewered + chargrilled + topped w/ our everything blend + served w/ a tangy amba yoghurt

ORANGE + JUNIPER OCTOPUS 15

Orange + juniper-braised pot + line-caught Galician octopus, finished on the grill + served w/ slow-cooked chickpeas, harissa, capers + filfel chuma mayo

CLAY OVEN CAULIFLOWER [V] [ask for Ve] 12

A classic on the Tel Aviv street food scene: Spiced + roasted cauliflower wedge w/ turmeric-laced tahini dressing, sweet date molasses, crispy chickpeas peas + fresh mint

ETHICAL AND SUSTAINABLE

Ever since our street food days, we've been all about making our Middle Eastern-inspired food fresh daily w/ the highest quality, most ethically + sustainably sourced ingredients around, working closely w/ the Sustainable Restaurant Association [SRA] to find suppliers whose ethics + approach to food align w/ our own. Because of our work around the SRA's 3 pillars – *Sourcing, Society + Environment* – our restaurant business has been awarded the highest rating possible by the SRA:



If you have any food allergies or dietary requirements, please let your server know. Please note that we cannot guarantee any of our dishes are sesame free.

Prices include VAT. An optional 12.5% service charge will be added to your bill, w/ gratuities shared among the front of house + kitchen teams in this restaurant.

CHALLAH BURGERS

Served on our soft + chewy pretzel challah

SALT BEEF REUBEN 12

New York-style heritage brisket w/ melted smoked cheddar, fresh dill, crispy onions, kraut, Russian dressing + pickles, sandwiched in our house pretzel challah [add a fried egg 1]

BEETROOT REUBEN [Ve] 10

Roasted beetroot w/ Tabasco-spiked cashew Russian dressing, garlic + dill kraut, dairy-free coconut cheese sauce + crispy onions

ZFC 10.5

Crispy free-range chicken thighs, brined overnight in buttermilk + chilli, za'atar-seasoned + deep fried, topped w/ house-made kraut, filfel mayo + pink pickles

ADD ZOO FRIES FOR **3.5**

FOR THE TABLE

Order as a centrepiece for the table to create a proper Middle Eastern-inspired family-style feast, to share alongside breads, mezze + main plates.

SHAKSHUKA

[V] Our famous signature dish: 4 free-range eggs, tomatoes + peppers w/ warm spices, preserved lemon yoghurt, crispy halloumi + Brickhouse sourdough

19

ZA'ATAR FRIED CHICKEN

Our famous free-range Za'atar Fried Chicken: No dinner table is complete without it! Tenderized overnight in buttermilk to make it super succulent, it's deep fried in our za'atar seasoning + served w/ chilli honey

3 PIECES	5 PIECES	7 PIECES
6	11	14

[Ve] = Vegan // [V] = Vegetarian // [GF] = Gluten free

SIDES

Zoo fries [Ve + GF] 4
Coriander + cumin-spiced home fries w/ zhoug, amba + tahini

Tahini mac + cheese [V] 5
Macaroni cheese w/ raw tahini, chives + crispy fried onions

Garlic sprout tops [V] 4
Fried w/ garlic butter, finished w/ lemon zest

Grilled cornbread [V] 5
Made in-house + served hot w/ honey butter + zhoug

COCKTAILS

CARDAMOM ESPRESSO MARTINI

Vodka + coffee liqueur shaken w/ cardamom syrup + green pistachio 9

AMARETTO SOUR

Disaronno, bitters, lemon, egg white 9

TODAY'S SHRUB

Fruit preserved in sugar + vinegar, topped w/ soda | Cava 4 | 7

SAZARAK

Wild Turkey, St Germain, lemon, bitters, Arak 9

PICKLED MARTINI

Gin or vodka, dry vermouth, cucumber pickle brine 9

SLIVOVITZ NEGRONI

Plum shrub, gin, Campari 7

PINK GRAPEFRUIT G+T

Gin, St Germain, pink grapefruit, tonic 9

BONE MARROW OLD FASHIONED

Bone marrow-washed Wild Turkey, bitters + orange 9

PICKLEBACK

Wild Turkey bourbon + house pickle brine 5

DESSERTS

NEW YORK CHEESECAKE

Grape syrup + walnut streusel 5.5 [V]

CHOCOLATE TAHINI PUDDING

Salted tahini caramel centre 6 [V]

CHOCOLATE BARK

Sesame swirl, pine nut + candied orange 4 [V + GF]

BAKLAVA

Orange + honey (2 pieces) 5.5 [V]

KADAIFI

Poached pear + halva 6.5 [V]

ICE CREAM

By Hackney Gelato: Ask your server about flavours 3.5 – 5.5 [GF + Ve options]