

# ALL DAY MENU

## BREADS

- Flatbread, honey + za'atar 3.5
- Dusty Knuckle sourdough + date butter 3.5
- Fluffy pita, tahini + olive oil 3.5
- Cornbread, zhoug + honey butter 4

## DIPPING

- Green whipped feta + za'atar crumb 5
- Labneh, beets + hazelnut 5
- Tahini, aubergine relish + pistachio 5
- Pumpkin hummus + pumpkin seed relish 5

## SIDES

- Fried eggs, Aleppo pepper + herbs 2.5
- Fudgy eggs + everything seasoning 2.5
- Grilled merguez + preserved lemon yoghurt 4.5
- Fried halloumi, thyme honey + za'atar 4.5
- Dak dak salad, pine nuts + lemon 4.5
- Crispy new potatoes, preserved lemon oil + harissa 5

## SMALL PLATES

- Seasonal pickle + ferment plate 3
- Olives, cumin + preserved lemon 5
- ZFC + chilli honey 5

## House granola

w/ poached rhubarb, toasted almonds + house labneh 6.5

*For every bowl served, we're able to provide a nutritious breakfast to a school child for one week through our charity partner, Magic Breakfast*

## PLATES + SANDWICHES

- Egg + cheese bagel
- Over-medium egg, smoked cheddar, Aleppo greens + shakshuka ketchup 7.5  
*[add free-range smoked bacon 3.5]*
- Bacon + egg pita
- w/ date jam, pickled cucumber + mango amba 9.5
- Babka French toast
- w/ pistachio frangipane, sweet labneh + blood orange jelly 10.5  
*[add free-range smoked bacon 3.5]*
- Marinated feta hash
- w/ red harissa, roasted pepper + fried egg 10
- Shakshuka
- Baked eggs w/ tomato, peppers, preserved lemon yoghurt, za'atar + sourdough 10  
*[add rare-breed hogget merguez; fried halloumi 3; or both 4]*
- Sabih
- Iraqi aubergine pita w/ eggs, fried aubergine, tahini, mango amba, dak dak, pickles + zhoug 9.5  
*[substitute eggs for crispy potatoes]*
- Salt Beef Reuben pita
- Cured salt beef silverside w/ smoked cheddar, Russian dressing, apple + dill kraut + crispy onions 13.5
- ZFC pita
- Tender, free-range chicken thighs brined in buttermilk + chilli, za'atar-seasoned, deep fried then topped w/ house-made kraut, harissa mayo + pink pickles in a pita 9.5
- Lox + cream cheese bagel
- Pastrami cured trout, caper schmear, red onion + pickles 9
- Aubergine shawarma
- Burnt aubergine, slow-roasted + served w/ green whipped feta + a toasted pumpkin seed, preserved lemon + chilli relish + sweet confit tomatoes flavoured w/ garlic + thyme - served with a fluffy pita 12
- Cauliflower shawarma
- 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 - served with a fluffy pita 9.5

## SWEET TREATS

Honey Tart  
Burnt honey tart w/  
tahini cream  
+ za'atar  
6

New York  
Cheesecake  
w/ kadifi + blood  
orange jelly  
5.5

Oded's Babka  
A chunk of our  
famous chocolate  
babka  
4

*If you have any food allergies or dietary requirements, please let your server know. Due to shared cooking platforms we cannot guarantee that some cross contamination may not occur + therefore cannot guarantee dishes are allergen free. Prices include VAT. An optional 12.5% service charge will be added to your bill, with gratuities shared among the front of house + kitchen teams in this restaurant.*