

**NOSHES**

ORDER ALL FOR **15**

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

- Reuben croquettes** 5  
Deep-fried salt beef + cheese in pretzel crumb w/ mustard mayo
- 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
- Pumpkin hummus** [Ve + GF] 5  
Za'atar-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] 4.5  
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

*If you have any food allergies or dietary requirements, please let your server know. 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.*

**DINNER**

**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*

<b>3 PIECES</b>	<b>5 PIECES</b>	<b>7 PIECES</b>
<b>6</b>	<b>11</b>	<b>14</b>

**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, who source from British kid goat dairy farms + supply directly to us

**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 from Yorkshire Dales-based Swaledale, w/ fresh mint, sesame + lemon, skewered + chargrilled, then topped w/ our house everything blend + served w/ a tangy amba

**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** [Ve] 12

A classic on the Tel Aviv street food scene: Spiced + roasted cauliflower wedge w/ tumeric-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:



**CHALLAH BURGERS**

*Served on our soft + chewy pretzel challah: a bread bun that's halfway between salty, chewy pretzel + sweet, fluffy 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, Russian dressing + 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**

**WHOLE MACKEREL**

[GF] Coriander + cumin-marinated mackerel roasted w/ orange + garnished w/ fresh lemon + dill-dressed fennel

**16**

**SHORT-RIB**

Date-glazed heritage breed beef brisket, pastrami-cured w/ burnt aubergine yoghurt, mustard seeds + pink pickles

**26**

**SIDES**

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- 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
- Aleppo greens** [V + GF] 4  
Fried w/ chilli-spiked butter, finished w/ lemon + salt
- Grilled cornbread** [V] 5  
Made in-house + served hot w/ honey butter + zhoug
- Everything bagel fattoush** [V] 5.5  
Classic Middle Eastern salad w/ bagel chips + seasonal fruit

**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** 5.5  
Plum + thyme syrup + walnut streusel
- CHOCOLATE TAHINI PUDDING** 6  
Salted tahini caramel centre
- CHOCOLATE BARK** 4  
Sesame swirl, pine nut + candied orange
- BAKLAVA** 5.5  
Pumpkin seed + baharat (2 pieces)
- KADAIFI** 6  
Candied pumpkin + turmeric custard
- ICE CREAM** 3.5 - 5.5  
By Hackney Gelato: Ask your server about flavours