



SOFRA MENU

In many traditional Palestinian homes, the sofra serves as the centerpiece of social gatherings and family get-togethers. It is a symbol of connection and community, often made up of small platters of food shared amongst everyone, bringing people together in warmth and hospitality.

HALHUL

38pp

Musakhan Bao Bun x2
Entree Size Makloubé
Mini Salad
Duo of Dips
Bread

BEIT SAHOUR

48pp

Vegetarian
Musakhan Bao Bun x2
Duo of Dips
Bread
Mini Salad
Main Majadra or
Makloubé

JABALIA

48pp

Bao Bun X2
Duo of Dips
Bread
Mini Salad
Main Makloubé

ARIHA

63pp

Bao Bun x2
Dumplings x4
Entree Size Makloubé
Lamb Ribs on Mash
Main Salad
Trio of DipS
Bread

Where the wind whispers through
vineyards and history
The town is home to the Mosque of
Nabi Yunus (Prophet Jonah).

House of Night Watchers
The historic Palestinian town
known for its shepherds, resilience
and community spirit

The historic Palestinian
town known for its
shepherds, resilience,
and community spirit

Also known as Jericho, Ariha is
believed to be one of the oldest
cities in the world, its name
derived from 'fragrance,'

*Thank you for dining with us.
A portion of our profits goes directly toward supporting vulnerable and underprivileged women and children.
As part of our mission, we are committed to upskilling women and helping them enter the workforce with confidence.
We kindly ask for your patience as our staff are currently in training. By doing so, you are helping us provide them with a safe,
supportive, and empowering space to grow.
Your support truly makes a difference.*

Azeemah

DINNER MENU

DIPS

Hummus	14
Creamy chickpea and tahini dip	
Msabbaha	14
A chunkier version of Hummus	
Hummus bi Lahme	16
Hummus topped with pomegranate-infused minced meat	
Mish	16
Fermented yoghurt, lemon & chilli dip	
Labneh	16
Strained yoghurt with garlic and sumac dip	
Sumaghiyyeh	16
Chickpea, sumac, tahini and & diced lamb	
Rummaniyya	16
Lentil, pomegranate and eggplant	

SALADS

Loubeih bi Zeit	16
Green beans cooked with tomatoes, lemon and olive oil, topped with labneh	
Fatoush Salad	13
Salad served with crispy pita bread	
Haloumi Salad	16
Salad served with fried haloumi	
Clemantine Salad	16
Rocket salad served with mandarins, walnuts and a pomegranate dressing	
Falafel Salad	16
Salad topped with Falafel	

(V) Vegetarian, (VG) Vegan, (VGO) Vegan Option,
(GFO) Guten Free Option

MAINS

Makloubé - Upside Down Rice	28
Fragrant rice dish served with fried eggplant, cauliflower, potatoes and chicken	
Vegetarian Makloubé	26
Fragrant rice dish served with fried eggplant, cauliflower and potatoes	
Majadra	18
Cooked brown lentils with fragrant rice garnished with caramelised onions (vg)	
Mansaf	28
Traditional Palestinian yoghurt soup with tender lamb served on a bed of rice	
Lamb Ribs	24
Tender pomegranate lamb ribs served with mash (gf)	
Spicy Kofta and Vegetable Stew	24
Flavoursome minced meatballs and vegetables with a tomato base served with bread/rice (gf, vgo)	
Fish bi Tahini	24
Barramundi with a zesty tahini sauce, served with fluffy steamed rice (gf)	
Zesty Fried Chicken	21
Marinated with lemon, garlic & coriander, served with hummus & salad	
Shish Barak	28
Palestinian lamb dumplings simmered in a warm yoghurt sauce.	

FUSION

Chicken Masakhan Bao Buns	5
Tender sumac chicken with caramelised onions, served in pillowy bao buns	
Eggplant Masakhan Bao Buns.	5
Fried eggplant with caramelised onions, served in pillowy bao buns (v)	
Lahme Bi Agin Dumplings	9
Minced meat, pomegranate molasses encased in a dumpling pastry	
Pani Puri Lahme Bi Ageen	11
Crunchy fried bread served with mincemeat and our tangy side yoghurt	
Falafel Tacos	12
Falafel, tahini sauce, lettuce, tomatoes and pickles (v)	
Hot Chips	11
Sprinkled with zaatar and feta cheese	
Fried Haloumi	