

# The Palomar Feasting Menu 2018

Our menu is designed for sharing

## **Jeza's Mezze**

Kubaneh bread, tomato, tahini  
Burnt courgette tzatziki  
Baba ganoush  
M'sabacha  
Labneh

**Chargrilled aubergine** tomato salsa,  
pomegranate, tahini

**Balsamic glazed chicken livers** chili,  
Jerusalem artichoke cream

**Shakshukit** beef, lamb, pistachios, pine nuts

**Whole jasperized sea bass** herb salad,  
candied lemons, pine nuts

**Fattoush salad** tomatoes, cucumber, sumac

**Tel aviv mix** squid, octopus, Maghreb spices

**Malabi** hibiscus syrup & Iranian pistachios

**Jerusalem mess** labneh mousse, citrus curd  
& almond crumb

**Chocolate & earl grey tart** pistachio cream  
& raspberries

**£45 per person**

If you have any allergies, please let us know  
Vegetarian options available on request