

APERERO

GIN & TONIC HENDRICK’S	11.50	NEGRONI	10
DARK & STORMY KRAKEN	11	OLD FASHIONED BULLEIT BOURBON	11
TEL AVIV MULE ARAK/ GINGER	11.50	CYNAR TONIC	7
APEROL SPRITZ	7	VERMOUTH KISS MY NUTS	7
ARAK PASTIS STYLE	6	LOKALES WODKA LEMONADE	6
MEZCAL LIME	12		
HIERBAS SOUR	11.50	CRODINO NA	4.5

BEER

SOFT

STELLA	2.8	SPA RED 25CL	2.5
SURREALISTE PALE ALE 5.6%	5	HOMEMADE LEMONADE HIBISCUS	5
DOUBLE TROUBLE - DOUBLE IPA 8.5%	5.5	HOMEMADE ICE TEA GINGER	5
MIKKELER ENERGIBAJER NA	4.5	RITCHIE COLA	3
		KOMBUCHA YUGEN MANGO/GINGER	5
		FEVER TREE TONIC/GINGER	4
		CLUB MATE	4

WARM

DIGESTIF

ESPRESSO	2.8	ARAK	4
FRESH MINT/GINGER TEA	4	J W BLACK LABEL	9
		OBAN SINGLE MALT WHISKEY	12
		COGNAC HENNESSY	8
		DIPLOMATICO RUM	9
		SHACK RUM	8
		AMARO MONTENEGRO	4.5

WE WORK WITH SUSTAINABLE AND ORGANIC PRODUCTS.

ALL DISHES ARE TO SHARE AND WE RECOMMEND 3 TO 4 DISHES FOR TWO.

SERVING ORDER IS BASED ON THE FLOW OF THE KITCHEN.

Tahina	CITRUS FLAVOURED SESAME DIP	9
Labneh	HOMEMADE CREAM CHEESE, FRESHLY SQUEEZED TOMATO & ZA'ATAR	10
Charred Leek	HONEY VINAIGRETTE & PARMIGIANO	7
Yellow Tail Sashimi	GAZPACHO VERDE FROM GREEN TOMATILLO'S	15
Middle Beat Carpaccio	CHARRED BEETROOT, HORSERADISH CRÈME FRAICHE	7
Sweet Potato	BAKED & CARAMELIZED, CRÈME FRAICHE	6
Flamed Corn	SWEET CORN SHOWERED WITH FETA, HARRISSA MAYO	9
Golden Kohlrabi	OVEN ROASTED, HORSERADISH CRÈME FRAICHE	7
Butter Beans	BLACK PEPPER PECORINO SAUCE	11
Burned Romano Salad	CEASAR DRESSING & PARMIGIANO	11
Fish in the Red Sea	WILD SEA BASS SHAWARMA STYLE	14
Minute Steak	THINLY SLICED HOLSTEIN BEEF, TAHINI AND SPICY TOMATO SALAD	14
The Schnitz	FARM CHICKEN & PRESERVED LEMON TARTAR	14
Figs Arak Flambé	FROMAGE FRAIS GINGER CRUMBLE	9
Mousse Au Chocolat	DARK CHOCOLATE, HAND WHIPPED CREAM	8

This is disco dining, we dont turn the music down!

Red

NATURALEMENTE ROSSO - BARBERA - FRUITY & SPICY	5/25
BARBERA DEL MONFERATO 2019 - BARBERA - BLACK FRUIT	5.75/29
TURI ROSSO 2019 - NERO D'AVOLA - DARK AND EARTHY	6.5/33
BARBE ROUSSE 2018 - GAMAY - FRAGRANT & LIGHT	42,50

White

A TEMPS - PARELLADA & XAREL LO - CITRUS & APPLE	5.5/28
WILDER SATZ - PINOT BLANC / MULLER THURGAU / CHARDONNAY / SCHEUREBE - LIGHT, REFRESHING & FLOWERY	6.5/33
TURI BIANCO 2019 - CATARRATTO - SICILIAN CITRUS AND ALMOND	6.5/33
LES CHANTS JUMEAUX - MELON DE BOURGOGNE & CHENIN BLANC - A FRESH SEABREEZE	7/35
COM MAI 2018 - XAREL LO - FRESH & MINERAL	7/35
MIC MAC - AIREN & MUSCAT - TRIPPY FLORAL TOUCH	39
SILVANER 2018 - SILVANER - UNFILTERED, FRESH & JUICY	39

Rosé

AMANDA - GRENACHE - RED FRUIT & BLACK PEPPER	5.5/28
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Sparkling

CONFISCAT - XAREL LO - NEXT LEVEL CAVA - MINERAL	39
PET NAT 2018 BY BRAND BROS - PINOT BLANC / SILVANER MINERAL & WHITE STONE FRUIT	42,50