

TAFRIT - MENU

Where Food and Culture Cross Paths

BASSAR - MEAT

Eye Fillet

hand-made kipfler potato chips,
coleslaw, truffle splash (gf) 24

12hrs Kangaroo Loin

labneh, tamari almond, garlic chips, herbs (gf) 19

36hrs Tea Smoked Brisket

house-made mixed pickles, pita, tahini 24

Duck Pancakes

cucumber, shallot and plum sauce 23

Moroccan Chicken Steak

Israeli couscous, slaw, tahini dressing 20

72hrs Pork Belly

cabbage slow, pomegranate jus 25

PEROT-YUM - SEAFOOD

Salt & Pepper Squid

mint, garlic chips, lime chilli dressing 20

Chraime – Spicy Braised Fish

cooked nona style - spices, garlic,
stewed tomatoes, zhoug & grilled pita (gf) 24

GVINA - CHEESE

Melted Raclette

oozy cheese, cured meat, potato,
house made pickles (gf) 20

Grilled Halloumi Cheese

tomato relish, lemon wedge (gf,v) 18

YERAKOT - VEGETABLES

Grilled Eggplant

zhoug, tahini, nuts, herbs (gf,v) 16

Spicy Lemon Cauliflower

middle eastern spices (gf,v) 17

Fattoush Salad

lettuce, cucumber, za'atar croutons,
tomatoes, garlic chips, radish, spanish onion,
lemon dressing (gf,v) 13

SHIPOODIM - SKEWERS

Mixed Skewers

3 chicken & 3 beef 25

HATIFIM - SNACKS

Mushroom, Labneh & Truffle Arancini 6pcs 13

House-made Labneh, Za'atar pita (v) 11

Golden Falafel w' Tahini Dip (gf,v) 10

Classic Hummus, pita (gf,v,vg) 11

Crispy Cauliflower Bites (v) 11

Mixed Dips & Pickles (v) 15

Syrian Olives (gf,v) 4

Truffle Pizza (v) 15


Duck Pizza 17

Chips (v) 10

MATOK - SWEET

Mixed Sweets

Nougat, Baklava, Date cake,
Turkish delight 15

| <u>Cheese Name</u> | <u>Origin</u> | <u>Type</u> | <u>Animal</u> |
|------------------------|---|-------------|---|
| Abadesa |  | Semi Hard |  |
| Whisky |  | Semi Hard |  |
| Brie |  | White Mould |  |
| Comté |  | Semi Hard |  |
| La peral |  | Blue Vein |  |
| Gorgonzola |  | Blue Vein |  |
| Handmade Labne |  | Soft |  |
| Iberico |  | Semi Hard |  |
| Manchego DOP 12 months |  | Semi Hard |  |
| Murcia al Vino |  | Washed Rind |  |
| Aged cheddar |  | Semi Hard |  |
| Queso de Cabra |  | Hard |  |
| Red Leicester |  | Semi Hard |  |
| Raclette |  | Washed Rind |  |
| Roquefort |  | Blue Vein |  |
| Truffle Manchego |  | Semi Hard |  |
| Truffle Pecorino |  | Semi Hard |  |
| Walnut Cheese |  | Semi Hard |  |
| Za'atar Chèvre |  | Soft |  |

Our philosophy is simple sharing our passion of cheese with as many people as possible.

Cheese & Wine Pairing Recommendation

Three Cheeses

Brie, Murcia al Vino, Za'atar Chèvre
2015 Wild Duck – Shiraz Malbec +15

Four Cheeses

Walnut, Abadesa, Truffle Manchego, La Peral
2013 Israeli Mt Hermon – Bordeaux Blend +16

WINES & CHEESES FLIGHTS

| | | | |
|---------|----|-----------------|----|
| 2 wines | 25 | 2 wines/cheeses | 45 |
| 4 wines | 50 | 4 wines/cheeses | 59 |
| 6 wines | 60 | 6 wines/cheeses | 75 |

Every flight is half size so we can take you on tasty and beautiful journey around the world.

Buckle up!