

MEZÈ

Wild dining

Small tastes for sharing

Day time and Night time

Eclectic feel

Mezé 9

Homemade bread and house dips:
tzaziki sauce, confit garlic and balsamic from
modena, spicy red peppers spread, spicy green
peppers and herb sperad, reduced yoghurt ball
with salt and olive oil, burnt eggplants
cream |1|7|11|

Bruschetta of fresh tomatoes 10

Our homemade bread aromatized
with fresh garlic, fresh tomatoes and extra
virgin olive oil |1|7|11|

Wild Salad 14

Our freshly changing vegetables,
according to the season

Qubbah Veg 12

Fried bulgur dough filled with long-cooked
cauliflower, leaks, onion and garlic, served
with green leaves and lemon |1|

Qubbah Carne 14

Fried bulgur dough filled with a slowly cooked
minced meat with spices, served with green
leaves and lemon |1|

Wild Ceviche 16

Fresh sea fish, fresh fruit, leak, radish,
aromatic herbs, and toasted pistachio |4|8|

Wild Steak 15 for 100g

Changing premium cut on the grill

Wild Sashimi ¹⁶

Tomato consommé, Fennel leaf oil,
fried bulgur, yogurt |1|4|7|

Brown Butter Scallops ¹⁶

Grilled scallops with lemon, persley,
and brown butter sauce |2|7|14|

Fried Calamari ¹⁶

Deep fried calamari in a beer batter, served
on top of fresh eggplants, tomatoes,
garlic and aromatic herbs |1|2|4|

Oriental Pork Tacos ¹⁶

Pair of a fluffy pancakes filled with marinated
pork, sauce of fermented mango and yoghurt,
herbs and spices |1|3|7|9|

Oriental Fish Tacos ¹⁶

Pair of a fluffy pancakes filled with a spiced fish,
sauce of fermented mango and yoghurt,
herbs and spices |1|3|4|7|9|

Steak on a skewer ²⁴

Premium cut skewer with shallots
cooked in whiskey, reduced beef stock
and whiskey sauce |7|9|

Lamb Chops ²⁸

Premium lamb chops served alongside
a fresh salad of radish, arugula
and cherry tomatoes |7|

Various ingredients in dishes may change according to the season.
For more information ask the waiter



Allergies List