

#### COUNTRIES AND REGIONS

- 1 TURKEY
- 2 SYRIA
- 3 EGYPT
- 4 LEBANON
- 5 JORDAN

*“I always admire people who can deeply feel and understand different cultures and traditions, which for thousands of years have talked to each other in magical ways”*

The Levant (from the French lever, “to rise,” as in sunrise, meaning the East was first used in English language in 1479, and initially implied the East or “Mediterranean terrains East of Italy”. The Levant is a surmised chronicled, geological term alluding to a vast territory in the Eastern Mediterranean area of Western Asia. The Levant has been depicted as the “intersection of Asia, the Eastern Mediterranean, upper east Africa”, and the “northwest of the Arabian Plate”. The Levant population share the same geographic position; cuisine, a few traditions, and history. They are frequently alluded to as Levantines.

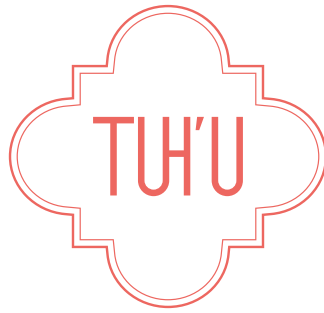
*“ Each part of the world has its unique culture awaiting discovery. Knowledge, inspiration, tastes and textures that create history, that make you feel more alive, that make you want to explore more.”*

*No doubt at all, the culinary world is one of the most essential components of the every culture. “What makes Levant Cuisine so fascinating is the passion that the people have for it.”*

TUH’U as a word comes from the one of the worlds oldest recipes found in Mesopotamian region dating back to 3000 BC and is today modern Western Asia as parts of Iraq, Syria and Turkey. Incredibly, all of the ingredients used in this recipe are the same today. The authentic taste of this ancient dish will reveal a wonderful explosion of flavours. It is an inspiring experience which will take you on a savory journey back in time and fuel your passion to discover more.



Although all due care is taken,  
some allergens may still be present  
in the dishes. Please inform our hosts  
if you have any severe allergies or intolerances  
before placing orders. Kindly note  
that any bespoke orders cannot be guaranteed as  
entirely allergen free.



## COLD SOUPS

### Cold Cacik Garden Soup 26

fennel, cucumber, wheat, red radish, fresh mint, garlic, aromatic green oil, dill, asparagus, yoghurt

### Al-Basha 26

Pasha and his soldiers. Shishbarak dumplings (the soldiers) and a bulgur wheat kibbeh (the pasha) are cooked in yoghurt

## PLATTERS

### Levantine Mezze Platter 36

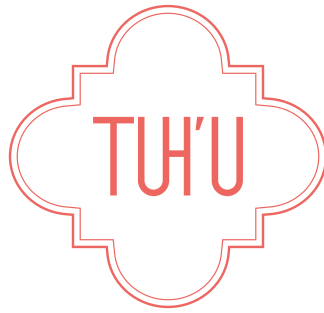
hummus, tabbouleh, eggplant moutabal, baba ghanoush

### Mediterranean Cheese Platter 60

imported unique cheeses, condiments

### Levantine Cold Cuts 72

pastrami, smoked entrecôte, lamb cotto, smoked tongue, condiments



## SALADS

### Root Salad 32

celery, fennel, beetroot, carrot, mint, ricotta,  
chickpeas, lemon, grapefruit and orange segments

### Crunchy Chicory 32

Lebanese chicory bulgur, asparagus, apple,  
tomato, labneh cream

### Beirut Night Fattoush 32

spiced pita crunches, baby romaine, bell peppers,  
cucumber, cherry tomatoes, roasted silver onions, mint,  
sumac, citrus dressing

### Spoonful Tabbouleh 33

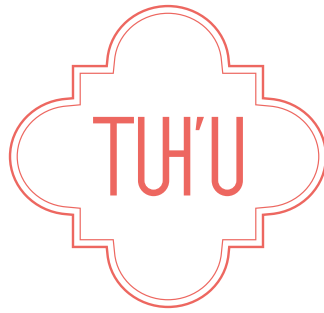
parsley, tomato, frik rice, spring onion, finger lime,  
pomegranate, cucumber, olive oil

### Essence of Mediterranean 35

grilled eggplant and zucchini, orange and grapefruit segments,  
rocket, parsley, dill, mint, kaymak, pistachio

### The Fisherman 37

tomato, cucumber, red onion, green pepper, homemade  
smoked fish, black olives, basil, ricotta cheese



## MEZZES AND SHARINGS

**Eggplant Mucver Bowl 26**    

strained yoghurt mix topping

**Green Hummus Plate 26**  

pea and chickpeas, Madagascar pepper,  
cucumber, asparagus, radish, celery sticks

**Baba Ghanoush Bowl 26**    

eggplant, crunchy pita, ricotta cheese, pine nuts,  
grilled peppers, dried tomatoes, coriander

**Zabadi Trio 26**    

green yoghurt, seeds yoghurt, moutabal

**Olives and Smashed Eggplant 26**    

tahini and labneh drizzles, grilled pepper, olives, mint,  
pomegranate, pistachio

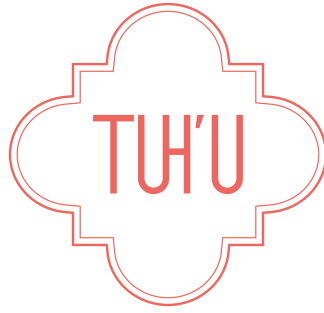
**Vegetarian Kibbeh Cups 26**     

tomato, coriander, spring onions, pomegranate,  
lemon yoghurt, zucchini, parsley

**Antep Mini Lahmajoun 32**   

Middle Eastern style Turkish lahmajoun





**Bosphorus Style Fried Calamari 28**

tartar sauce, lemon, parsley

**TUH'U Falafel 28**

chickpea fritters, lavash bread, red onions, coriander, labneh tahini sauce. cherry tomato

**Circassian Chicken 32**

chicken, walnut, mizuna, crispy chickpea, red onions, sourdough bread, sweet paprika

**Antakya Kibbeh Frits 34**

hummus, coriander salad

**Chili Shrimp Feta 42**

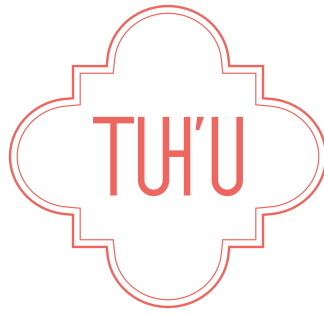
tomato sauce, herbs, black sesame, feta cheese

**Diyarbakir Çig Köfte 42**

Turkish style steak tartare, baby gem, lime, bulgur and marinated beef cut mix, quail egg, sourdough bread

**Red Sea Octopus 58**

grilled octopus, eggplant begendi, lime, mizuna



## MAIN COURSES

### Vegetable Tajine 32

chickpea, Jospur root vegetables,  
spiced tomato sauce, mint leaves, pita bread

### Kayseri Manti 38

Turkish style lamb ravioli, yoghurt, mint butter sauce

### Chicken Tajine 38

chickpea bulgur rice, dried fruits, chicken thigh,  
fresh mint with pita bread

### Arabic Style Seafood Tajine 38

mixed seafood, couscous pilaf, tomato sauce,  
fennel and radish salad, lemon wedge

### TUH'U Syrian Tandır 48

slowly cooked lamb leg, beetroot frik rice, dried prunes,  
apricot, fresh mint, pita bread

### Zarb Tajine 48

slowly cooked lamb leg, chickpea bulgur pilaf,  
fresh mint, dough covered flamed tajine

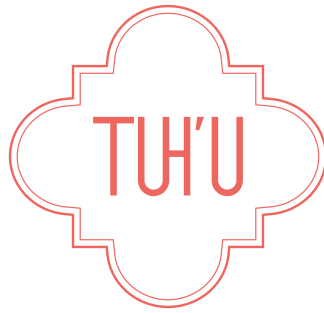
### Traditional Çökertme Kebab 58

julienne beef fillet, buttered pita bread, matchstick fries,  
tomato and yoghurt sauce, charred tomato, green pepper

### Sea Bass 62

sea bass fillet with iç pilaf, sautéed vegetables,  
mixed green salad, lemon wedge

Please advise your host of any food allergies or dietary requirements  
Please note that all prices are in US\$ and subject to 10% service charge and applicable taxes



## KEBABS

*All kebabs come with mixed onion salad and yoghurt tahini sauce*

**Jordan Chicken Kebab 42**  

spiced marinated kebab on charcoal grill

**Special Roll Beyti Kebab 58**   

lamb, pistachio, yoghurt, butter sauce

**Adana Kebab 58**  

Turkish style spicy kebab, roughly chopped  
lamb on a skewer

**Juicy Lamb Skewer 58**  

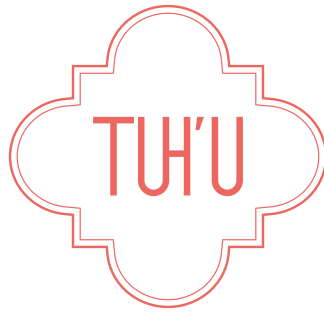
lamb cubes on charcoal grill

**Begendi Sirloin Kebab 72**  

beef tenderloin, eggplant begendi, green leaves,  
burnt spicy butter, sweet paprika powder

**Mixed Kebab Platter for Two 145**  

Adana kebab, chicken kebab, lamb skewers



## DESSERTS

**Balah El Sham 22**    

Arabic churros, chocolate dip, lemon zest

Service time 15 minutes

**Homemade Baklava 22**    

hot baklava, pistachio kaymak cream, pistachio ice cream

Service time 15 minutes

**Chocolate Kunafe 24**    

vanilla ice cream, melted cheese, kadaifi, pistachio crumbs

Service time 15 minutes

**Muhallabia 22**    

chilled milk pudding, strawberry, orange, pistachio

**Peynir Tatlısı 22**    

sesame cake, cream cheese, orange ice cream

**Kastamonu Wafer Ice Cream Sandwich 22**    

wafers, vanilla and chocolate ice cream, coconut flakes



