

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.

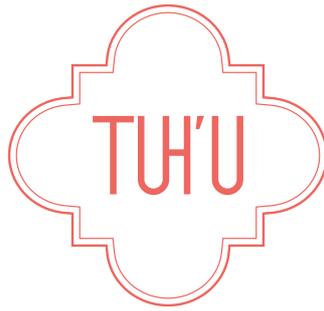
“ Each part of the world has its unique culture awaiting discovery. Knowledge, inspiration, tastes and textures that create history, that make you feel more alive, that make you want to explore more.”

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

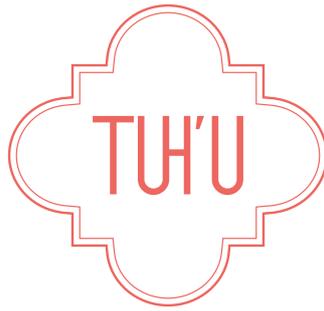
hummus, tabbouleh, eggplant moutabal, baba ghanoush

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

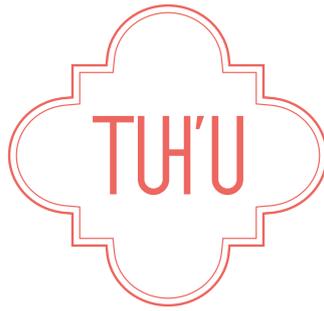
parsley, tomato, frik rice, spring onion, finger lime, pomegranate, cucumber, olive oil

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    

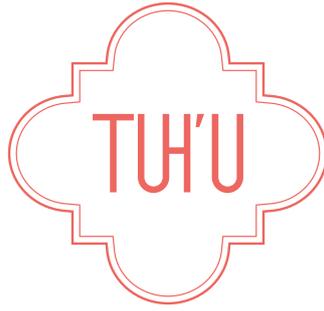
tahini and labneh drizzles, grilled pepper, olives, mint,
pomegranate, pistachio

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  

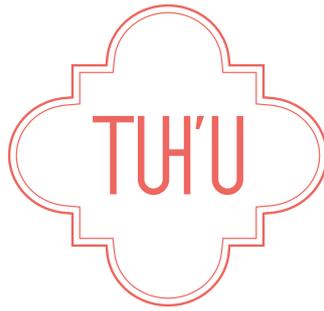
tomato sauce, herbs, black sesame, feta cheese

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 tandir 48

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

Zarb tajine 48

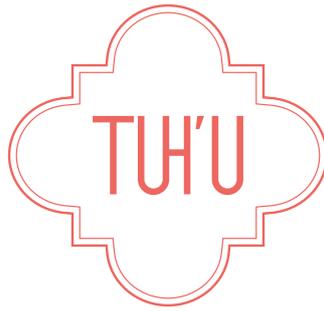
slowly cooked lamb leg, chickpea bulgur pilaf,
fresh mint, dough covered flamed tajine

Traditional cokertme 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



KEBAB STATION

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  

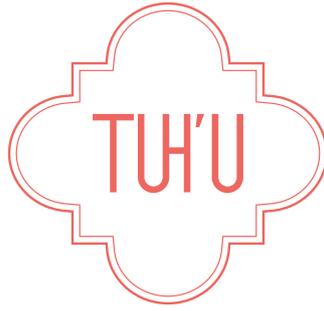
lamb cubes on charcoal grill

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

Peynir tatlısı 22

sesame cake, cream cheese, orange ice cream

Balah el sham 22

Arabic churros, chocolate dip, lemon zest

Muhallabia 22

chilled milk pudding, strawberry, orange, pistachio

Homemade baklava 22

hot baklava, pistachio kaymak cream, pistachio ice cream

Kastamonu wafer ice cream sandwich 22

wafers, vanilla and chocolate ice cream, coconut flakes

Chocolate kunafe 24

vanilla ice cream, melted cheese, kadaifi, pistachio crumbs

