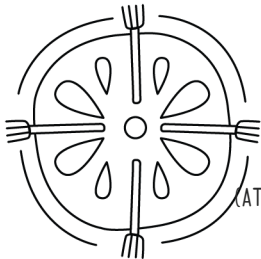


# FABUS

## LEVANTINE FOOD

BY RESIDENT CHEF MONSIEUR BOU



### PLATES

(AVAILABLE THURSDAYS TO SUNDAYS FROM 6PM TO 10PM)

**V** GARLIC CONFIT LABNEH 7.5 / **V**

(ATTITUDE FILLED CREAM CHEESE MIXED WITH GARLIC THAT IS COOKED LOW AND SLOW IN OLIVE OIL)

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**VV** SPICED CREAMY SPINACH DIP, CRACKERS 8 - / **VV**

(YOU WOULDN'T BELIEVE IT IS VEGAN, UMAMI CENTRE)

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**VV** MUHAMMARA 8 - / **VV**

(SMOKEY ROASTED PEPPER DIP WITH NUTS AND DELICIOUS SWEET AND SOUR POMEGRANATE MOLASSES)

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**V** ZAATAR DUSTED HALOUMI STICKS WITH HONEY MUSTARD SAUCE 8 - / **V**

-

**VV** PANISSE FRIES WITH SPICY MAYO SAUCE 7 - / **VV**

(A FRENCH CHICKPEA FLOUR DELICACY THAT WILL TAKE YOU TO SAINT TROPEZ)

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**VV** MUSHROOMS WITH THE BEST FRIENDS ZAATAR AND SUMAC 8 - / **V**

-

SPICY ROASTED WHOLE CAULIFLOWER WITH MONSIEUR BOU SECRET TAHINI SAUCE 13 - / **VV**

-

SLOW COOKED PULLED BEEF COOKED IN TAGINE SPICES WITH BULGUR 16 -

-

BULGUR PILAF (CRACKED WHEAT WITH CRUNCHY SPICES 3 - / **VV**

-

OUR FAMOUS DUKKAH FOCACCIA 5 - / **VV**

### DESSERT

MUHALLABIEH - ORANGE BLOSSOM MILK PUDDING WITH ORANGE TOPPING (SO FRESH AND DECADENT) 5.5 / **V**

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TAHINI COOKIE TOPPED PISTACHIO CHOCOLATE ICE CREAM (TO DIE FOR) 8 / **V**

### DAILY BITES - SERVED ALL DAY, EVERY DAY

OLIVES, RED WINE VINEGAR MARINADE 5.5 / **VV**

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PICKLED/PRESERVED GARLIC, CORNICHONS, BALSAMIC VINEGAR ONIONS 5 / **VV**

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TRUFFLED LABNEH GRILLED SOURDOUGH BREAD 8.5 / **V**

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SELECTION OF CURED MEAT, PICKLED ONIONS 13.5

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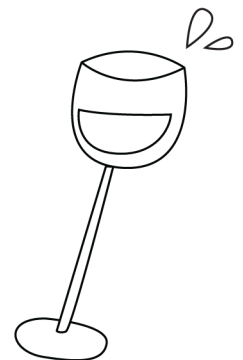
SELECTION OF CHEESE 13.5 / **V**

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FORT NEGEN GRILLED SOURDOUGH BREAD, EXTRA VIRGIN. OLIVE OIL 4.5 / **VV**

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GLUTEN-FREE BREAD, EXTRA VIRGIN. OLIVE OIL, SALT FLAKES 5.5 / **VV**



**V** = VEGETARIAN    **VEGETARISCH**  
**VV** = VEGAN    **VEGANISTISCH**  
PLEASE NOTIFY US IN CASE OF FOOD ALLERGIES  
LAAT HET ONS WETEN IN GEVAL VAN VOEDSELALLERGIEËN

**A GOOD VIBE PLACE**