

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.

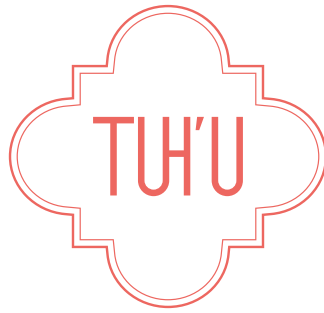
“ Each part of the world has its unique culture awaiting discovery. Knowledge, inspiration, tastes and textures that create history, that make you feel more alive, that make you want to explore more.”

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 Cacık Garden Soup 30

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

Al-Basha 30

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

PLATTERS

Levantine Mezze Platter 41

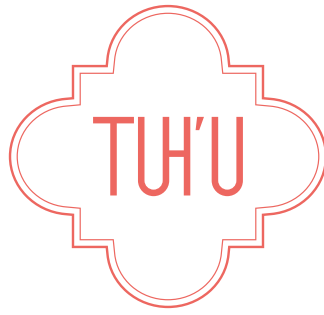
hummus, tabbouleh, eggplant moutabal, baba ghanoush

Mediterranean Cheese Platter 69

imported unique cheeses, condiments

Levantine Cold Cuts 83

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



SALADS

Root Salad 37

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

Crunchy Chicory 37

Lebanese chicory bulgur, asparagus, apple, tomato, Lebanese cheese

Beirut Night Fattoush 37

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

Spoonful Tabbouleh 38

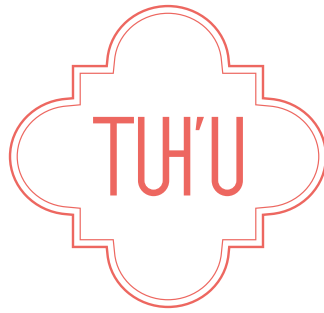
parsley, tomato, freekeh rice, spring onion, finger lime, pomegranate, cucumber, olive oil

Essence of Mediterranean 40

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

The Fisherman 43

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



MEZZES AND SHARINGS

Eggplant Mücver 30

fried eggplant and zucchini with carrot, dill, parsley, fresh mint, strained yoghurt

Green Hummus Plate 30

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

Baba Ghanoush Bowl 30

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

Zabadi Trio 30

green yoghurt, seeds yoghurt, moutabal

Olives and Smashed Eggplant 30

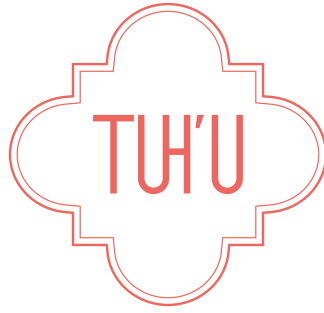
tahini and labneh drizzles, grilled pepper, olives, mint, pomegranate, pistachio

Vegetarian Kibbeh Cups 30






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



Antep Mini Lahmajoun 37

flatbread topped with lamb, minced vegetables, onion, garlic, tomato, red pepper, parsley



Bosphorus Style Fried Calamari 32   
tartar sauce, lemon, parsley




TUH'U Falafel 32     
chickpea fritters, lavash bread, red onions,
coriander, labneh tahini sauce, cherry tomato

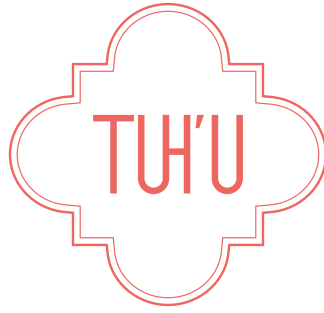
Circassian Chicken 37  
chicken, walnut, mizuna, crispy chickpea, red onions,
sourdough bread, sweet paprika

Kibbeh Frits 39  
crispy outer shell made with bulgur wheat, onions and finely
ground lamb, hummus, coriander leaves

Chili Shrimp Feta 48  
tomato sauce, herbs, black sesame, feta cheese

Diyarbakir Çig Köfte 48  
Turkish style steak tartare, baby gem, lime,
bulgur and marinated beef cut mix, quail egg, sourdough bread



Red Sea Octopus 67   
grilled octopus, smashed eggplant mixed with béchamel sauce,
lime, mizuna



MAIN COURSES

Vegetable Tajine 37   
chickpea, jospur root vegetables,
spiced tomato sauce, mint leaves, pita bread



Kayseri Mantı 44  
Turkish style lamb ravioli, yoghurt, mint butter sauce




Chicken Tajine 44  
bulgur rice with chickpea, dried fruits, chicken thigh,
fresh mint with pita bread

Arabic Style Seafood Tajine 44     
mixed seafood, couscous pilaf, tomato sauce,
fennel and radish salad, lemon wedge

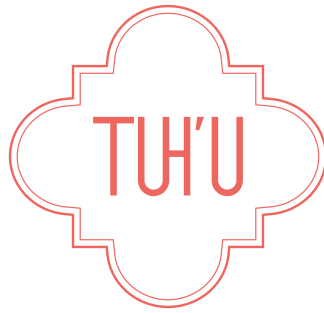
TUH'U Syrian Tandir 55  
slowly cooked lamb leg, beetroot freekeh rice, dried prunes,
apricot, fresh mint, pita bread

Zarb Tajine 55   
slowly cooked lamb leg, chickpea bulgur pilaf,
fresh mint, dough covered flamed tajine

Traditional Çökertme Kebab 67  
julienne beef fillet, buttered pita bread, matchstick fries,
charred tomato, green pepper, tomato and yoghurt sauce

Sea Bass 71   
sea bass fillet with traditional pilaf, sautéed vegetables, green
leaves, 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 48 🍴🌱

spiced marinated kebab on charcoal grill

Special Roll Beyti Kebab 67 🍴🌱🥗

lamb, pistachio, yoghurt, butter sauce

Adana Kebab 67 🍴🌱

Turkish style spicy kebab, roughly chopped
lamb on a skewer

Juicy Lamb Skewer 67 🍴🌱

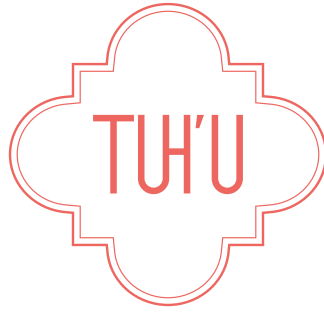
lamb cubes on charcoal grill

Begendi Sirloin Kebab 83 🍴🌱

beef tenderloin, smashed eggplant with béchamel sauce, burnt
spicy butter, sweet paprika powder

Mixed Kebab Platter for Two 167 🍴🌱

Adana kebab, chicken kebab, lamb skewers



DESSERTS

Balah El Sham 25    

Arabic churros, chocolate dip, lemon zest

Service time 15 minutes

Homemade Baklava 25    

kaymak cream with pistachio , pistachio ice cream

Service time 15 minutes

Muhallabia 25    

chilled milk pudding, strawberry, orange, pistachio

Peynir Tatlısı 25    

sesame cake with cream cheese, orange ice cream

Kastamonu Wafer Ice Cream Sandwich 25    

wafers, vanilla and chocolate ice cream, coconut flakes

Chocolate Knafeh 28    

vanilla ice cream, melted cheese, kataifi, pistachio crumbs

Service time 15 minutes

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