

# TAHIR

## COCKTAIL MENU



# WELCOME TO TAHIR

Tahir is a tantalizing fusion of Levantine cuisine with the captivating artistry of mosaic design.

As you explore our cocktail menu, you'll embark on a sensory journey that celebrates the vibrant flavors and enchanting aesthetics inspired by the ancient Levantine culture.

Drawing inspiration from the intricate patterns and vivid color palettes of mosaic art, our cocktails are a visual and gustatory delight. Each cocktail is a mosaic in its own, carefully crafted using a blend of traditional Levantine ingredients and contemporary mixology techniques.

Just like the mosaic artists who meticulously select tesserae to create their masterpieces, our mixologists meticulously curate a range of ingredients, blending them to capture the essence of the Levant.



# KING AGENOR

Blend of Rums  
Campari  
Arak  
Homemade Falernum  
Gardenia  
Citrus  
Angostura Bitters

21

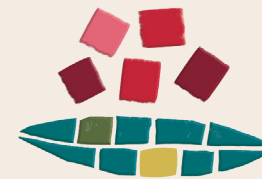


Sweet, sour & bitter with  
a tropical touch

# SUMAC COOLER

Vodka  
Sakura Vermouth Blend  
Umami Sumac  
Citrus  
Ginger Ale

21

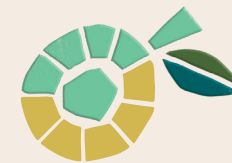


Vibrant, elegant & umami  
Non alcoholic option available 14

# QARTABA'S APPLE

Gin  
Fino Sherry  
Green Apple  
Citrus  
Celery Bitters  
Milk Punch

21

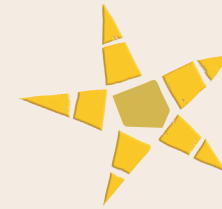


Sour & fruity with  
an aftermath apple explosion

# TAHIR JULEP

Metaxa 12 Stars  
Martini Ambrato  
Banana & Tahina Paste  
Angostura Bitters  
Mint

21



Earthy & nutty with a tinge  
of sweetness



# SHMONE'S DANCE

Mezcal  
Spicy Red Beans  
Kvass  
Saffrasco  
Beetroot & Raspberry Foam

21



Smoky, sweet & spicy  
with a touch of savouriness

Non alcoholic option available 14

# ZA' ATAR MARTINI

Gin Infused Kumquat  
Suze Infused with Za'atar Mix  
Plum Bitters

21



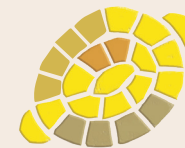
Dry, zesty & earthy with a touch  
of spiciness



# LIMONANA

Lemongrass  
Kaffir  
Spearmint

14



Non alcoholic citric blast



