

haroūb levantine cuisine



HAROŪB

Inspired Levantine Cuisine

Find haroūb at: King Jason Zante | King Jason Protaras





At Haroūb you will discover the stunning **complexity of Levantine cuisine**, an inspired array of flavors that brings together the continents of Western Asia, Southern Europe and North Africa. Layered and aromatic, studded by a large variety of small dishes, this generous and familial cuisine is **designed to be shared.**

(a practice referred to as 'maza' or 'mezzeh').



Whether you are seated at our action-packed Chef's Table, our buzzing Communal Table or our more intimate smaller tables, this will be a **memorable experience of gastronomic storytelling**, full of lessons in culture and flavour, presented through an array of beautifully-plated dishes that follow recipes passed down through generations.



The Levantine table is, even today, only really happy when it's covered with food - a generous invitation which says **'welcome to our home, let's eat and let's chat while we do'!** It especially stands out for its unique herbs and spices, like sumac, za'atar, cumin, jasmine and many others, which were often traded in the harbours, bazzars and neighborhoods of The Levant. The trading currency of that time was none other than carob, or 'black gold' as it was called, because traded goods were scale-weighted and paid for in carob seeds.

To pay homage to this ancient practice, **we have named our restaurant Haroūb, the official name given to carob fruit** back in the day. A word of warning: the Levantine people would never allow you to leave their home without a sip of arak and a bite of Medjool dates to help digest your meal. Therefore, we encourage you to try out both of these at the end of your tasting menu! Have a wonderful evening and please let us know your thoughts about the experience!

