



طباخ الشام Damascus Chef

We aim to revive dwindling rural cooking practices by working with local & seasonal ingredients inspired by Abdullah's Bedouin upbringing, while doing away with any lingering stereotype that might deem Syrian or Levantine cuisine to be greasy, fatty, veg-free indulgence that you regret the morning after.

We tick lots of foodie boxes: we understand the importance of organic meat - and source it all from our own halal and organic butcher. We give prominence to ancient grains like freekeh & bulger, and are big on pulses from across the spectrum - from lentils to chick peas and fava beans to fresh broad beans.

We don't subscribe to borders. While our food is firmly rooted in the Middle East, Abdullah also uses the bedrock of knowledge he acquired growing up, working in restaurants in Damascus, and catering in Amman to inspire new creations with ingredients he got to know in London. Fish is a great example, absent from any traditional Shami cooking repertoire, you'll find his fish dishes popping up throughout our rotating seasonal menus.

We hand make everything we serve - barring bread, sweets and ice cream. We grind our own herbs, mix our own sauces, squeeze all our own lemons, peel all our own garlic, and un-shell our pomegranate, chargrill our aubergine on real wood, and hand string our own labneh - which certain knowledgeable sources have deemed "the best in London". You better come and check if that's actually true..