



Welcome Drink: Glass of Prosecco



Starters to Share

SERVED WITH LEBANESE BREAD

BEETROOT HUMMUS **s v**

Silky puree of chickpeas & beetroot, tahini,
Lemon juice & olive oil

FATTOUSH **g v**

Romaine lettuce, cucumber, rocket, tomato,
with zaatar crotouns, pomegranate molasses,
lemon juice & olive oil dressing

FALAFEL **s c v**

Crunchy chickpeas croquette, celery, mixed herbs,
cumin & mixed spices served with tahini sauce.

KIBBE **g s**

Fried meat balls of lamb, burgul & herbs paste,
stuffed with spiced lamb mince & onion filling.
Served with tahini sauce.

One Plate of your Choice

PER PERSON

MIXED GRILL

Shish touk, lamb tekka & kafka on skewers
served with rice.

CHICKEN TAGINE

Braised Chicken with potato, carrot,
spices, coriander, garlic, preserved lemon
& olives, served with pearl couscous

Or

FISH SAYADIEH

Baked marinated seabass fillet on a bed of
aromatic fragrant rice topped with
caramelised onions served with gravy fish sauce

MUSAKAA WITH RICE **m v**

(Vegan Option Available)

Bake of aubergine, mixed beans in
tomato sauce onion, with melted cheese
served with rice.

Dessert

WHITE CHOCOLATE & PASSION FRUIT CHEESE CAKE

Or **ROSE WATER PUDDING**

Or **BAKLAWA**

37.95

PER PERSON

Allergen Note: All our dishes are prepared in a kitchen that handles and stores nuts.

v Vegetarian / c Celery / g Gluten / cr Crustaceans / e Eggs / f Fish / l Lupin / m Milk / mu Mustard / n Nuts / p Peanuts / s Sesame / so Soya / s Sulphites / 🌶️ Spicy