

Iftar Menu

رَمَضَانَ كَرِيمًا

DATES تمر

Soup

LENTIL SOUP **c v**

Creamy, slowly cooked lentils & root vegetables mix, cumin, turmeric & olive oil.

OR

CHICKEN SOUP **c g**

Chicken broth, carrot, leak, celery, potato, brown vermicelli & mixed herbs .

Starters

HUMMUS **s v**

Silky puree of chickpeas, tahini, lemon juice & olive oil.

FATTOUSH **g v**

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

CHEESE SAMBOSSEK **g m**

Crescent shaped pastry filled with mixed cheese and herbs.

KIBBE **g s**

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

Mains

One Plate of Your Choice

MIXED GRILL

Grilled lamb kafta. Lamb tekka, shish touk skewers served with rice, garlic & chilli sauce.

OR

SHISH TOUK

2 Skewers of marinated chicken cubes fillet, grilled and served with rice, garlic & chilli sauce.

OR

LAMB KABSA **n**

Roasted lamb and fragrant minced meat rice, carrots, aubergine with a delicious spice blend. Served with toasted nuts.

OR

CHICKEN KABSA

Roasted chicken served with mushroom sauce & oriental rice

OR

MUSAAKA WITH RICE (Vegan Option Available) **m v**

Bake of aubergine, mixed beans in tomato sauce & onion, with melted cheese

Dessert

RAMDAN SPECIAL DESSERT

34

(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

12.5% service charge will be added to the bill

GRILANDIA



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