

SET MENU

3 COURSES £40.00

Starters to share - Main Course to choose - Dessert

STARTERS hot & cold MEZZA

HUMMUS

Fresh blend of chick peas, sesame paste, seasoned with lemon juice and olive

TABOULEH

Traditionally light and refreshing Lebanese parsley and tomato mixed with onion, mint, lemon and virgin olive oil (v)

MOUTABAL

Char-Grilled aubergines blended with garlic, sesame paste and lemon juice

FATAYER

Spinach mixed with pomegranate, sumac and onion, drizzled with a mix of olive oil and lemon juice (V)

HALF MOON LAMB

Pastry parcels filled with seasoned minced lamb and pine nuts

SOUJOK

Homemade traditional Lebanese spicy sausages flavored with garlic and Mediterranean spices

FALAFEL

Authentic chick-pea croquettes served with tahini sauce and pickles (V)

MAINS

KAFTA & TAOUK

Char-grilled seasoned minced lamb with onion, parsley, red peppers and vegetable
Shish kebab of marinated chicken pieces, chargrilled, served with roasted vegetables and garlic sauce
Or

ARTICHOKE HEART STEW (V)

Grilled artichoke flavored with olive oil, spinach, mushroom, white cheese,
Onion and garlic, cooked in chili olive oil and lemon
Or

ROAST FISH

Authentic Lebanese fisherman's dish. Prime fish - of - the - day served on a bed of seasoned rice with a fragrant glaze

DESSERTS

BAKLAWAS

Sweet pastry made of layers of filo pastry filled with chopped nuts and sweetened with honey

MAMOUL & NATEF

Handpicked pistachios chopped and filled inside our secret recipe of semolina dough and baked to perfection, served with Natef, our sweet white dip