

MEZZE

Laban & Dates

Fattoush Salad (Vegan)

Romaine lettuce, tomato, cucumber, radish, spring onion and toasted Lebanese bread, mint, parsley, pomegranate seeds and sumac dressing

Harira Soup (V)

Traditional Moroccan soup with chickpeas, coriander, mixed spices and fresh herbs

Hommos (Vegan)

Chickpea dip with tahina, garlic, lemon juice and extra virgin olive oil

MAINS

Marinated Chicken Taouk *or* Spiced Aubergine (V)

Chicken skewer marinated with spices served with Lebanese salad & vermicelli rice

Moussaka

Aubergine bake with tomatoes, garlic, onions and chickpeas, served with vermicelli rice

DESSERT

Selection of Lebanese Baklawa (4 pieces)

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

SYMBOL GUIDE:

(V) Vegetarian - (Vegan) Vegan
(GF) Non-gluten containing ingredients

An optional gratuity of 12,5% will be added to your bill which is paid directly to our team members. All prices include 5% VAT on all food and non-alcoholic beverages.