FEAST POPULAIRE

34.95pp

for a minimum of 2 people

MEZZE PLATTER

to share

Hommos, Baba Ghanuj, Tabbouleh, Falafel, Cheese Samboussek, Natural Labné, Warm Flatbread & Pickles v

LARGE PLATES

please choose one pp

Mixed Grill

selection of lamb & chicken kofta, chicken taouk served with Yalla Yalla salad and vermicelli rice GFA

Aubergine & Chickpea Tagine

slow-cooked aubergine, tomato, onion & chickpeas served with couscous, vermicelli rice, or quinoa VG.GFA

Pan-roasted Sea Bass

with braised fennel, spiced tomato and Kalamata olive sauce with vermicelli rice

DESSERT

to share

Fresh Rose Mint Tea & Baklawa / one piece pp

WINES

175ml / 250ml / Bottle

Ksara Clos St Alphonse Blanc

zesty freshness, stone fruit with a long finish Bekaa Valley, Lebanon 6.65 / 9.15 / 26.95 / VG

Ksara Clos St Alphonse Rouge

floral, ripe black cherries with a touch of spice Bekaa Valley, Lebanon 6.65 / 9.15 / 26.95 / VG

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 - (VG) Vegan (GF) Gluten Free - (GFA) Gluten Free Available

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.

