# IFTAR FEAST 29.95pp 

Dates + Homemade Lemonade / Honey Rosewater Milk choose one from our range / 180 ml

## MEZZE

## Lentil Soup

hearty soup served with warm flatbread VG

## Cheese Samboussek

handmade pastry parcel filled with melted cheese \& mint sauce

V / One Piece

## Hommos

Yalla Yalla classic, with our unique recipe VG, GFA

## Fattoush Salad

light, fresh mixed house salad with pomegranate molasses \& crispy pitta VG, GFA

## LARGE PLATES

please choose one

## Chicken \& Green Olive Tagine

slow-cooked chicken, carrots, lemon confit \& green olives served with couscous, vermicelli rice, or quinoa

GFA

## Mixed Grill $+€ 3.00$

selection of lamb \& chicken kofta, chicken taouk with Yalla Yalla Salad \& vermicelli rice GFA

## Mama Zohra Salad

marinated grilled chicken, feta \& Lebanese salad topped with crispy pitta \& Mama Zohra sauce

## Aubergine \& Chickpea Tagine

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

VG, GFA

## DESSERT

## Orange Blossom Mouhalabia

traditional Lebanese recipe with dates, figs, apricots, prunes, sultana compote \& toasted sesame seeds

V, GF

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.


