

# SET LUNCH MENU

2 COURSES *from* £14.95  
ADD A THIRD COURSE *for* £3.00

*Served from 12 until 7pm everyday*

## A NICE WAY TO START

### PROSECCO

Santa Elini  
glass £6.50

### APEROL SPRITZ

Aperol, Prosecco  
Soda water  
£9.50

### RASPBERRY FIZZ

Raspberry puree, Lemon juice,  
sugar syrup blend & soda water  
£6.50

## STARTERS

### HUMMUS

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

### MOUTABAL

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

### CALAMARI

Deep fried calamari gently pass into black  
sesame butter

### FALAFEL

Beans croquettes made of chickpeas, fava beans,  
coriander, garlic, chilli and spices

### CHICKEN WINGS

Marinated with garlic and lemon juice  
served grilled

## MAINS

### CHICKEN STEAK SALAD

Mixed salad topped with marinated  
chicken fillet

### SAYADIEH

Roasted white fish fillet served with brown rice,  
sesame paste, brown sauce and fried onions

### KAFTA

Char-grilled minced lamb kebab seasoned with onion,  
parsley, red peppers, served with rice  
& garlic sauce

### BAMIAH STEW

Okra cooked with tender lamb cubes, tomato, onions  
and served with rice

### MANAKISH ZAATAR

Oven baked flat bread with Zaatar (a special blend of  
wild thyme, sumac and sesame seeds) mixed with oil  
and baked on our flatbread

## DESSERTS

### BAKLAWA

Layers of filo pastry stuffed  
with nuts topped  
with wild honey

### MOUHALABIA

Rice powder & cornflour with  
milk fragrancd with rose  
water & orange blossom water  
& topped with mixed nutts

### KNAFEH

Bed of semolina & sweet  
cheese with syrup and orange  
blossom

All prices include VAT and a discretionary 12.5% service charge will be added to your bill. Some dishes may contain nuts,  
please let us know if you have any allergies or intolerances - we are happy to provide you with any allergen information you need