

SET MENU

3 COURSES £48.00

Starters to share - Main Course - 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)

CALAMARI

Calamari gently pass into black sesame butter, deep fried and served with a saffron sauce

SOUJOK

Homemade traditional Lebanese spicy sausages flavored with garlic and Mediterranean spices

CRISPY CHEESE FILO

Filo fingers filled with different cheese onion, oregano, parsley and seasoning (V)

MAINS

MERGE MEAT PLATTER

Kafta, chicken Taouk, lamb fillet Shish Kebab, served with Provençal tomato, garlic & chili 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