



## *Christmas Menu 1*

### ***MEZZE***

*Hummos (v)*

*Chickpea purée, tahini & lemon juice dip*

*Baba ghannouj (v)*

*Smoked aubergine purée, tahini & lemon juice dip*

*Tabbouleh (v)*

*Chopped Parsley, mint, onions & tomatoes mixed with cracked wheat,  
lemon juice & olive oil*

*Batata harra (v)*

*Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli*

*Falafel (v)*

*Chickpea & broad beans, served with a tahini & garlic sauce*

*Sambousek cheese (v)*

*Pastry filled with feta cheese and mint*

*Fatayer spinach (v)*

*Pastry filled with spinach, spring onion & sumac*

### ***MAIN COURSE***

***Mahashey***

*Baby aubergines & baby courgettes stuffed with spiced herb rice  
and served in a tomato sauce*

### ***DESSERT***

*Selection of chocolate, coconut , ginger & honey baklawa*

*Fresh fruit platter with orange blossom water*

*Selection of turkish delight*

***Fresh rose mint tea***

***£32.50 per person***

**Dishes suitable for vegetarians are marked V.**

**We cannot guarantee that our dishes do not contain nuts or nut trace elements.  
All prices include VAT. A discretionary 15% gratuity will be applied to your bill.**



## *Christmas Menu 2*

### ***MEZZE***

#### *Hummos (v)*

*Chickpea purée, tahini & lemon juice dip*

#### *Baba ghannouj (v)*

*Smoked aubergine purée, tahini & lemon juice dip*

#### *Tabbouleh (v)*

*Chopped parsley, mint, onions & tomatoes mixed with cracked wheat, lemon juice & olive oil*

#### *Batata harra (v)*

*Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli*

#### *Falafel (v)*

*Chickpea & broad beans, served with a tahini & garlic sauce*

#### *Sambousek chicken*

*Pastry filled with chicken & caramelised onions, walnuts & sumac*

#### *Makale calamari*

*Sumac crusted baby squid served with coconut & chilli sauce*

### ***MAIN COURSE***

#### *Farouj Meshwi*

*Marinated charcoal-grilled baby chicken with spiced ground meat & chestnut-scented rice*

### ***DESSERT***

*Selection of chocolate, coconut, ginger & honey baklawa*

*Fresh fruit platter with orange blossom water*

*Selection of turkish delight*

***Fresh rose mint tea***

***£34.50 per person***

**Dishes suitable for vegetarians are marked V.**

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## *Christmas Menu 3*

### ***MEZZE***

*Hummos (v)*

*Chickpea purée, tahini & lemon juice dip*

*Baba ghannouj (v)*

*Smoked aubergine purée, tahini & lemon juice dip*

*Tabbouleh (v)*

*Chopped parsley, mint, onions & tomatoes mixed with cracked wheat,  
lemon juice & olive oil*

*Batata harra (v)*

*Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli*

*Falafel (v)*

*Chickpea & broad beans, served with a tahini & garlic sauce*

***Sambousek chicken***

*Pastry filled with chicken & caramelised onions, walnuts & sumac*

***Makale calamari***

*Sumac crusted baby squid served with coconut & chilli sauce*

### ***MAIN COURSE***

***Sea Bass Sayadiyah***

*Grilled seabass served with scented rice, tarator sauce & crispy onions*

### ***DESSERT***

*Selection of chocolate, coconut, ginger & honey baklawa*

*Fresh fruit platter with orange blossom water*

*Selection of turkish delight*

***Fresh rose mint tea***

***£36.50 per person***

**Dishes suitable for vegetarians are marked V.**

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## Christmas Menu 4

### **MEZZE**

*Hummos (v)*

*Chickpea purée, tahini & lemon juice dip*

*Baba ghannouj (v)*

*Smoked aubergine purée, tahini & lemon juice dip*

*Tabbouleh (v)*

*chopped Parsley, mint, onions & tomatoes mixed with cracked wheat,  
lemon juice & olive oil*

*Batata harra (v)*

*Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli*

*Falafel (v)*

*Chickpea & broad beans, served with a tahini & garlic sauce*

*Sambousek chicken*

*Pastry filled with chicken & caramelised onions, walnuts & sumac*

*Makale calamari*

*Sumac crusted baby squid Served with coconut & chilli sauce*

*Jawaneh*

*Marinated charcoal grilled chicken wings with lemon juice, garlic & coriander*

### **MAIN COURSE**

***Selection of marinated Meat Mix Grill***

*Lamb marinated in Lebanese spices, chicken breast marinated in garlic and lemon, minced lamb spiced with herb and onions, minced chicken spiced with coriander and red peppers, served with ground meat & chestnut-scented rice*

### **DESSERT**

*Selection of chocolate, coconut, ginger & honey baklawa*

*Fresh fruit platter with orange blossom water*

*Selection of turkish delight*

***Fresh rose mint tea***

***. £38.50 per person***

**Dishes suitable for vegetarians are marked V.**

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All prices include VAT. A discretionary 15% gratuity will be applied to your bill.**



## *Christmas Menu 5*

### **MEZZE**

#### *Hummos (v)*

*Chickpea purée, tahini & lemon juice dip*

#### *Baba ghannouj (v)*

*Smoked aubergine purée, tahini & lemon juice dip*

#### *Tabbouleh (v)*

*Chopped Parsley, mint, onions & tomatoes mixed with cracked wheat,  
lemon juice & olive oil*

#### *Batata harra (v)*

*Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli*

#### *Falafel (v)*

*Chickpea & broad beans, served with a tahini & garlic sauce*

#### *Sambousek chicken*

*Pastry filled with chicken & caramelised onions, walnuts & sumac*

#### *Makale calamari*

*Cumin and sumac crusted baby squid served with coconut & chilli sauce*

#### *Jawaneh*

*Marinated charcoal grilled chicken wings with lemon juice, garlic & coriander*

### **MAIN COURSE**

#### ***Lebanese Whole Lamb Shoulder***

*Marinated slow cooked whole lamb shoulder with braised prunes, figs, apricots  
and dates, served with mint, cinnamon & sultana couscous*

### **DESSERT**

*Selection of chocolate, coconut, ginger & honey baklawa*

*Fresh fruit platter with orange blossom water*

*Selection of turkish delight*

***Fresh rose mint tea***

***£44.50 per person***

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## Christmas Menu 6

### **MEZZE**

- Baba ghannouj (v)*  
*Smoked aubergine purée, tahini & lemon juice dip*
- Tabbouleh (v)*  
*Chopped parsley, mint, onions & tomatoes mixed with cracked wheat,  
lemon juice & olive oil*
- Hummos (v)*  
*Chickpea purée, tahini & lemon juice dip*
- Koussa bil tahini (v)*  
*Courgette purée, tahini, lemon juice, garlic & yogurt*
- Fattoush (v)*  
*Parsley, mint, cherry tomato, radishes, cucumber, lemon juice  
with crispy bread & sumac*
- Jawaneh*  
*Marinated charcoal grilled chicken wings with lemon juice, garlic & coriander*
- Sambousek chicken*  
*Pastry filled with chicken & caramelised onions, walnuts & sumac*
- Kibbe lamb (n)*  
*Deep fried lamb & cracked wheat parcels filled with onions,  
minced meat & pine nuts*
- Batata harra (v)*  
*Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli*
- Makale calamari*  
*Cumin and sumac crusted baby squid served with coconut & chilli sauce*

### **MAIN COURSE**

#### **Lebanese Spiced Whole Lamb**

*Marinated & slow cooked with braised apricot, figs, prunes and apricots served  
with ground meat & chesnut scented rice*

### **DESSERT**

- Selection of chocolate, coconut, ginger & honey baklawa*  
*Fresh fruit platter with orange blossom water*  
*Selection of turkish delight*  
***Fresh rose mint tea***

***£75.00 per person (minimum 8 people)***

Dishes suitable for vegetarians are marked V.

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