

# FESTIVE FEAST\*



£29.95pp

£34.95 incl. dessert

## MEZZE

TO SHARE

**Lebanese Pickles** / VG, GF

**Batata Harra\*** / VG

spiced potatoes with garlic, tomato, peppers, sumac & fresh coriander

**Baba Ghanouj** / VG, GFA

smooth smoked aubergine and tahina dip served with warm flatbread

**Warm Olive Oil Bread** / VG

**Festive Hommos** / VG

spiced with herbed zhug, crispy chickpeas

**Falafel** / VG

crisp chickpea patties, coriander and parsley finished with tahina sauce

\*tabbouleh in Wigmore St.

## LARGE PLATES

PLEASE CHOOSE ONE

**Festive Chicken Shish Taouk**

with onion and barberry confit, Christmas jeweled rice

**Lamb & Tahina Tarator**

grilled spiced lamb kofta skewers with onions and herbs, Lebanese rice topped with tarator sauce, crispy onion and green harissa

**Cauliflower & Chickpea Tagine** / VG, GFA

slow-cooked chickpeas and cauliflower with fragrant green zhug and coriander

**Roasted Salmon**

roasted salmon, slow-cooked spiced chickpea, tomato sauce, fragrant green zhug with citrus tahina & coriander

\*min for 2 people

# DESSERTS

PLEASE CHOOSE ONE

## Mastica Infused Rice Pudding / V

with poached saffron pear topped with toasted pistachio

## Chocolate Brownie / V

warm date & tahina molasses spread, halva, with vanilla ice cream

## Spiced Date Pudding / V

sponge pudding infused with cardamon & cinnamon served with vanilla ice-cream

*or why not add*

## Fresh Rose Mint Tea & Baklawa / one pp

**+£2.00**

# DRINKS

*Welcome Drink*

## Black Cherry Bellini

**£5.95**

## Red Sangria - Jug

fruity Lebanese white wine, blended with orange and a touch of cinnamon

**£20**

## Cider & Ginger Spritz - Jug

bursting with Autumn flavours: ginger, cinnamon and apple

**£20**

## Bucket of Beers

4 Menabrea Beers

**£15**

## Bucket of Prosecco

bottle, 4 for **£100**

## Wine

4 bottles of house wine mix of red / white

**£80**

*non-alcoholic available*

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.