

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 & Baklava / one pp

+£2.00

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.