VEGETARIAN

Baba Ghanuj
Smoked aubergine purée, tahina, garlic and lemon juice with pomegranate seeds served on a sumac marinated toasted Lebanese flat bread

Hummus
Smooth rich chickpea purée with tahina and lemon juice served on a sumac marinated toasted Lebanese flat bread

Beetroot Hummus
Smooth chickpea dip with beetroot, garlic and tahina served on a sumac marinated toasted Lebanese flat bread

Koosa Bil Tahina
Fried courgettes with tahina, yoghurt and mint served on a a sumac marinated toasted Lebanese flat bread

Moutabal
Fried aubergine dip with tahina, strained yoghurt and garlic served on a sumac marinated toasted Lebanese flat bread

Muhammara
Spicy slow-cooked red peppers with chilies, roasted mixed nuts and garlic served on a sumac marinated toasted Lebanese flat bread

Beetroot Labneh
Strained Greek yoghurt with beetroot served on a sumac marinated toasted Lebanese flat bread

Labneh with Za’atar
Strained Greek yoghurt with Za’atar served on a sumac marinated toasted Lebanese flat bread

Manaeesh Za’atar
Oven baked Lebanese flat bread with olive oil and wild thyme

Za’atar and Halloumi Man’ousha
Oven-baked flat bread with halloumi, Za’atar, wild thyme and fresh mint

Cherry Tomato filled with Spicy Shankleesh
Cherry tomato stuffed with Lebanese cheese spiced with chilli and wild thyme

Cherry Tomato filled with Tabbouleh
Cherry tomato filled with chopped parsley, mint, onion, tomatoes and bulgar wheat mixed with an extra virgin olive oil and lemon juice dressing

Falafel
Spiced chickpea patties with garlic and coriander, served with tahina sauce and pickles

Feta Falafel
Spiced chickpea patties with garlic and coriander stuffed with feta cheese, served with tahina sauce and pickles

Olive Sambousek
Pastry parcels filled with olives

Pumpkin Kibbeh
Grilled Halloumi and Kalamata Olives Skewers

MEAT

Lamb Sambousek
Pastry parcels filled with spiced minced lamb and pine nuts

Chicken Sambousek
Pastry parcels filled with slow-cooked chicken, marinated in sumac and pomegranate molasses, with onion confit, served with a garlic sauce

Lamb Kibbeh
Minced lamb cracked wheat parcels filled with lamb, pine nuts and onion served with mint yoghurt sauce

Lamb Kofte Skewers
Charcoal-grilled spiced minced lamb skewers

Lamb Shish Skewers
Charcoal grilled marinated lamb cubes

Chicken Taouk Skewers
Charcoal-grilled marinated chicken breast skewer

Soujok Skewers
Spiced Armenian lamb sausage skewer

Makanak Skewers
Spiced Lebanese lamb sausage cooked with pomegranate molasses, lemon juice and pine nuts

Chicken Moussakhan
In filo pastry cigars

Chicken Shawarma
In filo pastry cigars

Sfiha Baalbakia
Pastry stuffed with spiced minced lamb and pine nuts

FISH

Seared Spiced Tuna Kebab
Seared tuna with cumin, ginger powder, nigella seeds and black pepper

Prawn Sambousek
Pastry parcel filled with harissa spiced prawns

Marinated Salmon Skewers
With harissa, garlic, chilli and olive

SWEET

Selection of Baklava
Selection of Turkish Delights

Mixed Fruit Kebab with Orange Blossom
A traditional Lebanese milk puddling with apricots, dates, prunes, figs, sultana’s and rose water and orange blossom

Mouhalabia with Fruits
A traditional Lebanese milk pudding with tahina, date molasses and pistachio

Mouhalabia with Bitter Orange
A traditional Lebanese milk pudding with bitter orange, sultana’s, cinnamon, rose water and orange blossom

Stuffed Dates with Marzipan

Mango and Vanilla Cheesecake
Chocolate and Cardamom Cake
Chocolate and Tahina Mousse
Chocolate and Raspberry Tart
Orange and Almond Cake Vegan
Date Cake Vegan
Pomegranate cheesecake
Carrot Cake
Chocolate and Tahina Cheesecake
Osmaliya
Crispy pastry with cream cheese