Served with Lebanese flat bread, marinated olives, mixed pickles

**COLD MEZZE**

- **Baba Ghanuj**
  Smoked aubergine purée, tahina, garlic and lemon juice with pomegranate seeds

- **Hummus**
  Smooth rich chickpea purée with tahina and lemon juice

- **Beetroot Labneh**
  Strained Greek yoghurt with beetroot

- **Koussa**
  Fried courgettes with tahina, yoghurt and mint

**HOT MEZZE**

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

- **Lamb Kibbeh**
  Cracked wheat parcel filled spiced minced lamb, roasted pine nuts, confit onions and parsley, served with yoghurt sauce

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

- **Cheese Sambousek**
  Pastry parcels filled with halloumi and feta cheese topped with sesame seeds, served with mint yoghurt sauce

**MAIN COURSE**

- **Chicken Moussakhan**
  Roasted marinated half baby chicken in pomegranate molasses, walnuts, sumac, slow-roasted onion

- **Lamb and Prune Tagine**
  Tender pieces of lamb with prunes, butternut squash, roasted almonds and sesame seeds

- **Salatete Falafela Meshwy**
  Roasted red pepper salad with feta

- **Cauliflower and Tahina**
  Fried cauliflower, garlic, lemon juice with spiced tahina and extra virgin oil

- **Spiced Salmon Shakshuka**
  Roasted Salmon with slow cooked tomato, peppers, onion and chilli shakshuka

**SIDES**

- **Steamed Couscous**

- **Vermicelli Rice**

- **Batata Harra**
  Spiced sautéed potato cubes with red pepper, coriander, garlic, cumin and fresh chilli

- **Fattouch Salad**
  Parsley, mint, cherry tomatoes, radishes, baby cucumber, spring onion, pomegranate dressing, sumac and grilled bread

**SAUCES**

- Harissa
- Garlic
- Yoghurt

**DESSERTS**

- **Chocolate Cake with Red Berries**

- **Mango Cheesecake**
  Vanilla cheesecake topped with a layer of sweet mango, pomegranate seeds and pistachios

- **Selection of Lebanese Baklawa**

- **Mouhalabia**
  A traditional Lebanese milk pudding with date, fig, apricot, prune and sultana compote

- **Fresh Rose Mint Tea**