ZOHRA FEAST

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

Muhammara
Spicy slow-cooked red peppers with chilies, roasted mixed nuts and garlic

Tabbouleh Salad
Chopped parsley, mint, tomatoes and bulgur wheat mixed with an extra virgin olive oil and lemon juice dressing

Labneh and Za’atar
Strained Greek yoghurt with Za’atar

HOT MEZZE

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

Lamb Keebe
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

Fish Sambousek
Pastry parcel filled with cod fish and tahina

Spinach Fatayer
Baked pastry filled with spinach, feta cheese, sumac, pomegranate seeds, molasses, onion, pine nuts and olive oil

MAIN COURSE

Grilled Baby Chicken
Baby chicken, boned and spiced with harissa and garlic

Lamb Cutlets
Charcoal-grilled lamb cutlets

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

Sea Bass Sayediya
Grilled seabass, tahina sauce and fried onions

Aubergine Tagine
Aubergine cooked in a tomato, peppers, onion and chickpea stew served with mint yoghurt sauce

SIDES

Sayediya Rice

Vermicelli Rice

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

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

SAUCES

• Harissa • Garlic • Yoghurt

DESSERTS

• Tahina and Chocolate Cheesecake • Bitter Orange Mouhalabia

• Selection of Turkish Delights • Selection of Lebanese Baklawa

• Almond Cake • Fresh Rose Mint Tea