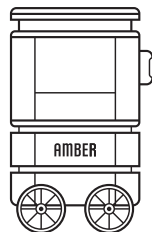


# FEASTING MENU 27-pp



## To share

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### **Hummus & pita bread SS,SD,G,VE**

Chickpeas & sultana salsa

### **Aubergine D,N,V**

Date yogurt, zough, almonds, pomegranates

### **Grilled Broccoli S,G,P**

Peanut dressing, crushed peanuts, fresh chillis

### **Carrot and Parsnip SS, VG**

Green tahini, pumpkin seed dukkah, corriander

### **Zucchini feta fritters G,D,E,N,V**

Tabouleh, almonds, chilli

### **Cauliflower SS,N,VE**

Fried cauliflower, crispy shallots, green tahini, pomegranates, dukkah

### **Grilled chicken SD,D**

Preserved lemon and herb marinade, crispy shallots, zough, amba and aleppo chilli

### **Meatballs G,D,SD**

Lamb meatballs, labneh, burnt aubergine, sumac onions and pickled peppers

## Sweet

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### **Mango Baklava G,D,N**

Mango custard, whipped Mascarpone, crispy filo, pistachios

**G-** Gluten, **S-** Soya, **L-** Lupin, **C-** Celery, **D-** Dairy, **E-** Eggs **SD-** Sulphur Dioxide, **CR-** Crustaceans, **M-** Molluscs, **MS-** Mustard, **SS-** Sesame, **N-** Nuts, **P-** Peanuts, **F-** Fish  
**VE-** Vegetarian, **VG-** Vegan

A discretionary service charge of 12.5% will be added to your bill.

All our foods is freshly prepared in our kitchen so we are unable to guarantee any food or drink is totally allergen-free. For those who suffer serious allergies, please speak with a manager for further information.

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