

Winter Feast

From 2-10 guests, Sunday to Thursday

£26.95 per person

Valid until 8th March 2014

MEZZE to share

Hommos (n) (v)

Chickpea purée, tahini, lemon juice

Koussa bil tahini (v)

Courgette purees, tahini, lemon juice, garlic & yoghurt

Fattoush (v)

Parsley, mint, cherry tomatoes, radishes, cucumber,
spring onion, olive oil with crispy bread & sumac

Batata harra (v)

Spicy sautéed potatoes with red pepper, fresh coriander, garlic and chilli

Falafel (v)

Chickpea patties and tahini

Kibbé lahmé

Deep fried lamb & cracked wheat parcels filled with onions,
minced meat & pine nuts

MAIN COURSES choose from

Shish taouk

Chicken cubes marinated in garlic,
lemon juice & spices, grilled on a skewer

OR

Tagine bil lahmé (n)

Tender lamb with prunes and roasted almonds,
served with organic couscous

OR

Moussaka (v)

Aubergine, tomato, onion & chickpea stew,
served with organic vermicelli rice

DESSERTS

Shay bil halawiyat (v)

Mint tea, served with a selection of Arabic sweets,
baklava and Turkish delight

(v) - dishes suitable for vegetarians. Other vegetarian mezze options available - please ask your waiter.

(n) - these dishes contain nuts. Please inform your waiter if you have a nut allergy.

All prices include 20% VAT. Price excludes a discretionary service charge of 12.5%