

ALC FEAST MENU available for the whole table £32.50 per person for minimum 2 people

MEZZE - Choose 5 Mezze for the whole table

Hommus V N

Chickpea purée, tahina, lemon juice

Baba ghannuge V

Grilled aubergine dip, tahina & lemon juice

Muhammarah V N

Spicy red pepper & mixed nut dip

Koossa bil tahine V

Fried courgette puree, tahina, lemon juice & garlic

Qasbet d'jaj

Sautéed chicken livers, pomegranate & crispy onion

Soujok

Spicy Armenian sausage, tomatoes, garlic & parsley

Jawaneh

Marinated & grilled chicken wings

Batata harrah V

Spicy sautéed potatoes & fresh coriander

Falafel V

Chickpea and broad beans croquettes served with a tahini and lemon juice sauce

Samak mekleh

Deep fried baby squid with Sumac

Samboussek lahmeh N

Minced lamb, onion, pine nuts, yogurt and parsley pastry

Sambousak djej N

Pastry filled with chicken, onions & pine nuts

Fatayer sbenegh V N

Baked spinach, spring onions, pine nuts and sumac pastry

Kibbeh lahme N

Lamb and cracked wheat parcels filled with minced lamb, onions and pine nuts

Kibbeh la'teen V N

Pumpkin and cracked wheat parcels filled with onion, walnut and pomegranate molasses, served with a pumpkin sauce

Tabbouleh V

Chopped parsley, tomato, mint and spring onion salad with a lemon juice and olive oil dressing

Fattoush V

Salad of baby gem, cherry tomato, baby cucumber, spring onion, parsley, mint and radish with crispy bread and sumac

Halloum meshouh V

Grilled halloumi cheese with tomato, green olives and fresh mint

MAINS - Choose 1 Main per person

Meshwi £9.50 supplement per person

Slow roasted whole marinated lamb shoulder with organic couscous, figs, apricots, prunes & dates

Mixed grill

Kafta laham- minced spiced lamb on a skewer, Kafta d'jaj- minced chicken with herbs on a skewer, Shish tawuk- chicken marinated in garlic and lemon juice, Laham meshwi- lamb cubes marinated in lemon juice on a skewer served with organic rice and salad

Samak bil rimman

Pan fried fillet of salmon glazed with pomegranate, courgettes & pickled cucumber salad

Mashawy samak

£9.50 supplement per person

Pomegranate glazed salmon, marinated sea bass & tiger prawns with citrus scented rice

DESSERT

Sniwat Fawakih

Fresh fruit platter with orange blossom

Shay Bel Naanaa Wal Halawiyatt N

Mint tea with baklava, pistachios & Turkish delight

DIPS

Hommus *N*
Chickpea puree, tahina, lemon juice & pine nuts

Baba ghannuge *V*
Grilled aubergine dip, tahina & lemon juice

Hommus bil qasbet djaj *N*
Chickpea dip, crispy chicken livers & pomegranate

Hommus karwarma d'jaj *N*
Chickpea dip & marinated grilled chicken breast

Hommus karwarma laham *N*
Chickpea dip & marinated grilled lamb fillet

Muhammarah *V N*
Spicy red pepper & mixed nut dip

Koossa bil tahine *V*
Fried courgette puree, tahina, lemon juice & garlic

Labné *V*
Strained yoghurt dip with fresh mint, spring onion & olive oil

PASTRIES

Sambusak bil jbnéh *V* 5.50
Pastry filled with feta cheese & mint

Sambusak bil laham *N* 5.75
Pastry filled with spiced lamb & pine nuts

Fatayer bil-s'banegh *V N* 5.50
Pastry filled with spinach

Samboussek djaj *N* 5.75
Shredded roasted chicken with caramelised onions, walnuts & sumac

MEZZE SALADS

Tabbouleh *V* 5.75
Parsley, mint, spring onions & tomatoes mixed with cracked wheat, lemon juice & olive oil

HOT MEZZA

5.25 **Halloum meshoué *V*** 6.50
Grilled halloumi cheese with tomato, green olives and fresh mint

5.25 **Falafel Kreidis** 6.00
Tiger prawns & chickpea falafel, coconut & chilli sauce

6.75 **Makale samak** 6.25
Deep fried baby squid with sumac coconut & chilli sauce

6.50 **Batata harra *V*** 5.00
Spicy sautéed potatoes with red pepper, fresh coriander, garlic & chilli

6.50 **Falafel *V*** 5.25
Chickpea patties, tahini & garlic yoghurt sauce

MEATS

5.25 **Qasbet d'jaj** 5.50
Sautéed chicken livers, pomegranate & crispy onion

5.50 **Soujok** 6.50
Spicy Armenian sausage, tomatoes, garlic & parsley

Jawaneh 5.25
Marinated & grilled chicken wings

KIBBEH

5.50 **Kibbé lahmé *N*** 6.00
Deep fried lamb & cracked wheat parcels filled with onions, minced meat & pine nuts

5.50 **Kibbé la'kteen *V N*** 5.50
Deep fried pumpkin & cracked wheat parcels filled with onions, walnuts & pomegranate molasses, served with a pumpkin & yoghurt sauce

5.75 **Fattoush *V*** 5.75
Parsley, mint, cherry tomatoes, radishes, cucumber, spring onion, olive oil with crispy bread & sumac

SAMAK / FISH

Samak bil rimman 18.00
Pan fried fillet of salmon glazed with pomegranate, courgettes & pickled cucumber salad

Samké harra 19.00
Roasted fillet of sea bass with citrus scented rice

Kreidis meshoué 21.00
Marinated Tiger prawns with avocado, cherry tomato, spring onion, coriander & cumin salad

Mashawy samak min for 2 to share 26.00pp
Pomegranate glazed salmon, marinated sea bass, Tiger prawns with citrus scented organic rice

VEGETARIAN

Moussaka V 13.00
Slow cooked aubergines with tomato, chickpea, onions & garlic, served with organic vermicelli rice

MEAT

Meshwi for two 54.00
Slow roasted whole marinated lamb shoulder with organic couscous, figs, apricots, prunes & dates

Mashawy / Grills

All grills are served with cherry tomato, red onion, parsley, mint and sumac salad & organic vermicelli rice

Kafta laham N 15.00
Minced lamb, herbs, onions & spices grilled on a skewer

Kafta d'jaj 16.00
Minced chicken, herbs, onions & spices grilled on a skewer

Shish tawuk 16.00
Chicken marinated in garlic, lemon juice & spices grilled on a skewer

Laham meshwi 18.00
Lamb cubes marinated in lemon juice, olive oil & spices grilled on a skewer

Mixed grill 19.50
Kafta laham- minced spiced lamb on a skewer, Kafta d'jaj- minced chicken with herbs on a skewer, Shish tawuk- chicken marinated in garlic and lemon juice, Laham meshwi- lamb cubes marinated in lemon juice on a skewer served with organic rice and salad



Levant

£1.50 Cover Charge per person will be added to your final bill V vegetarian dishes
N these dishes contain nuts - please inform you waiter if you have a nut allergy
All prices include 20% VAT - A 12.5% discretionary service charge will be added to your bill