

## **Platters & Mains**

Mezze Platters (small) - A selection of hot & cold dishes - the traditional Middle Eastern way to enjoy mezze. **£10.00**

Mezze Platters (large) A selection of hot & cold dishes - the traditional Middle Eastern way to enjoy mezze. **£15.00**

Mega Mezze Platter 15 dishes of our finest hot & cold meze as well as grilled Cooked minced lamb with lentil, saffron and dry lemon items (vegetarian options available). **£30.00**

Injic Kuz- Succulent shank of lamb slow-cooked in a traditional African tagine, dressed with a gently spiced sauce & served with fragrant rice. **£11.50**

Lamb Tagine- Tender cubes of lamb slow-cooked with apricots & mixed vegetables in the traditional tagine, served with fragrant rice or couscous. **£11.50**

Kuzu Güvec - Tender pieces of lamb cooked with aubergine, red pepper & potato served with fragrant rice. **£10.50**

Tavuk Güvec- Chicken breast cooked with red pepper, tomato & mushrooms served with Fragrant rice **£10.50**

Bhamia- An authentic Iraqi stew of okra dressed in tomato, garlic & lemon sauce. **£7.50**

Mixed Vegetables Stew- Served with fragrant rice **£7.50**

Khema Baghdadia - Cooked minced lamb with lentil, saffron and dry lemon **£8.50**