



Ishbilia Christmas Menu 2

Cold Mezze

Moutabal v

Char-grilled aubergine blended with tahini and lemon juice topped with fresh pomegranate seeds.

Fatoush v

Mixed salad with sumac, mint and toasted Lebanese bread in a vinaigrette dressing.

Warak Inab v

Vine leaves filled with rice, tomatoes, parsley and herbs, cooked in lemon juice and olive oil.

Moussaka Batinjan v

Baked seasoned aubergine slow cooked with tomatoes, garlic, sweet peppers and chick peas.

Hot Mezze

Hummous Kawarmah n

Hummous topped with diced lamb and pine nuts.

Falafel v

Chick pea and spiced croquettes topped with sesame seeds, served with a side of tahina sauce.

Kallaj v

Freshly baked Lebanese flat bread topped with halloumi cheese and topped with dry mint.

Kibbeh Maklieh n

Lamb and cracked wheat shell filled with marinated minced lamb, onions and pine nuts. (Deep Fried)

Main Course

Mixed Grill

Charcoal-grilled skewers of lamb cubes, chicken cubes and minced lamb kebab.

Dish of the Day

A number of home cooked specialities available daily.

Desert

Platters of assorted seasonal fruit

Selection of assorted Lebanese Baklava

Tea and Coffee

£35.00 per person