



Ishbilia Christmas Menu 1

Glass of Autreau premier Cru or Glass of Arak on arrival

Cold Mezze

Moutabal v

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

Tabouleh v

Chopped parsley, cracked wheat, tomato, mint and spring onion salad in a lemon and olive oil dressing.

Warak Inab v

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

Muhamarah v n

Mixed Mediterranean nuts crushed and blended with red peppers, chilli and olive oil.

Foul Moukala v

Broad beans laced with garlic and fresh coriander drizzled with olive oil.

Hot Mezze

Hummous Kawarmah n

Hummous topped with diced lamb and pine nuts.

Halloum Meshwey v

Grilled halloumi cheese topped with poppy and holly seeds.

Falafel v

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

Fatayer Sabanekh v n

Lebanese pastry boats filled with spinach, cinnamon, onions, pine nuts and lemon juice.

Sojuk

Homemade Lebanese spicy sausages fried with tomatoes and garlic.

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 Deluxe Lebanese Baklava

Tea and Coffee

£45.00 per person