



LEVANTINE FEAST

£22 per person, minimum 4 people

COLD MEZZE

Hummus (v)
Tabouleh (v)
Baba ganoush (v)



WARM MEZZE

Mint & feta cheese boreck (v)
Lamb boreck with apricot & cinnamon
Falafel, mint yoghurt (v)



MAINS

Persian saffron chicken shish
Moroccan spiced lamb shish
Roasted pepper stuffed with rice, barberry, pistachios & raisins (v)(n)



SIDES

Batata harrah
Sesame green bean & sun dried tomato salad (v)

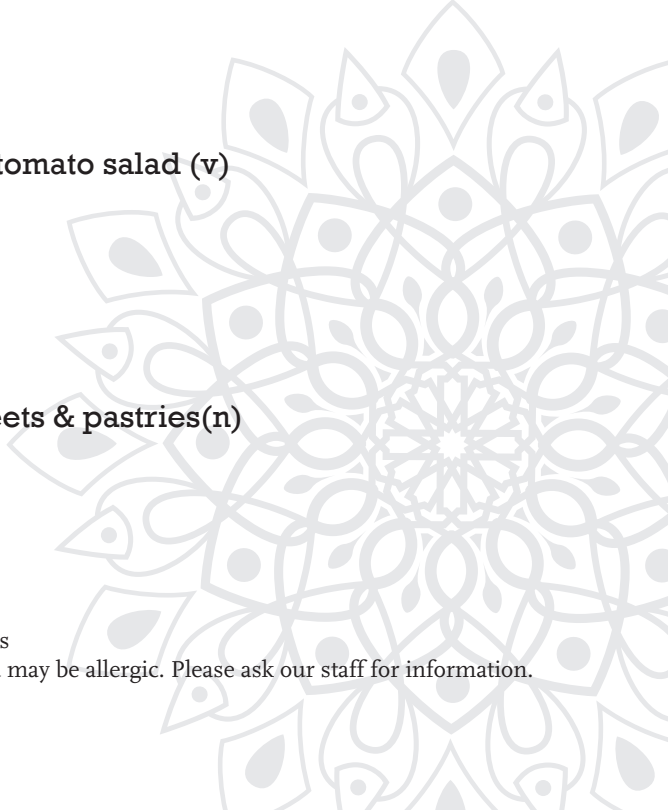


DESSERTS

A selection of Middle Eastern sweets & pastries(n)

(v) = vegetarian (n) = nuts

Some of the dishes may contain nut products or food substances to which you may be allergic. Please ask our staff for information.





MIDDLE EASTERN FEAST

£28 per person, minimum 4 people

COLD MEZZE

Hummus (v)

Dolma (v)

Tabouleh (v)



WARM MEZZE

Mint & feta cheese boreck (v)

Mirza ghassemi(v)

Lamb keftas



MAINS

Del'Aziz Mixed Grill

Saffron chicken shish, Moroccan spiced lamb shish, Koobideh & merquez sausage,
grilled tomatoes, white cabbage & sumac salad



SIDES

Jewelled rice(v)(n)

Batata harrah(v)




DESSERTS

Clemantine, date, rosewater and mint salad

Selection of Middle Eastern sweets and pastries(n)

(v) = vegetarian (n) = nuts

Some of the dishes may contain nut products or food substances to which you may be allergic. Please ask our staff for information.





SULTAN'S FEAST

£40 per person, minimum 4 people

COLD MEZZE

Hummus (v)
Tzatziki (v)
Baba ganoush(v)



WARM MEZZE

Mint & feta cheese boreck (v)
Lamb & apricot boreck
Falafel, mint yoghurt (v)



FISH COURSE

Tagine of fish with soft onions & chick peas



MAINS

Slow roasted cumin spiced lamb shoulder, poached fruits

Vegetarian option

Roasted peppers stuffed with rice, mulberries, pistachios, rocket salad (v)(n)



SIDES

Steamed couscous (v)
Vegetable broth, chick pea & onion confit (v)
Batata harrah(v)

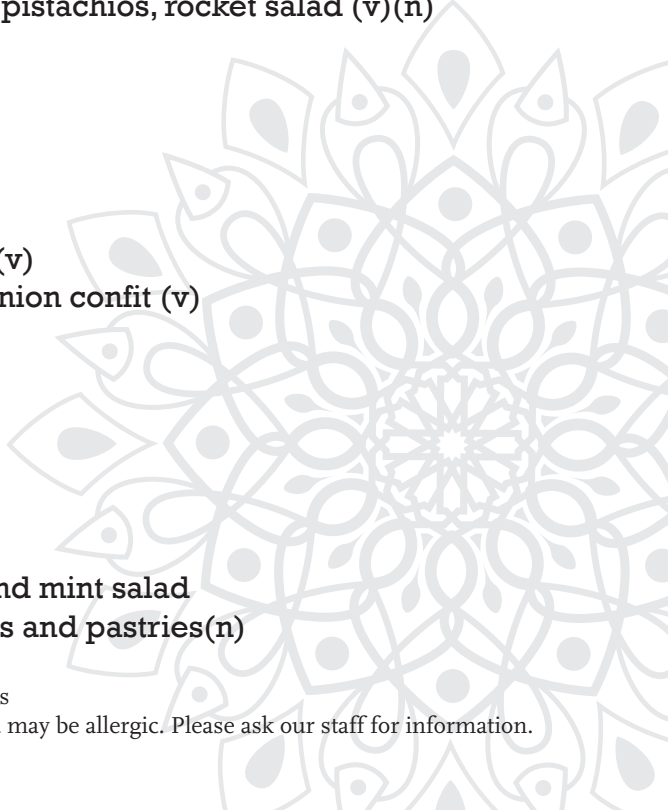


DESSERTS

Clemantine, date, rosewater and mint salad
Selection of Middle Eastern sweets and pastries(n)

(v) = vegetarian (n) = nuts

Some of the dishes may contain nut products or food substances to which you may be allergic. Please ask our staff for information.





TASTING MENU

£39.50/person (min 2 people)

COLD MEZZE

Hummus(v)

Rich chickpea purée flavoured with cumin, garlic & tahini

Tabuleh (v)

Fresh parsley, mint, tomato & cracked wheat salad

Tzatziki (v)

Grated cucumber mixed with thick yoghurt, garlic, mint & dill



WARM MEZZE

Falafel(v)

Crisp croquette of chick peas spiced with coriander & cumin with minted yoghurt

Lamb Boreck

Pastry cigars stuffed with cinnamon spiced lamb & sun-dried apricots

Sorkeh Panir

Grilled haloumi cheese with quince membrillo



MAINS

Corn Fed Chicken Tagine

With carrots, green olives & preserved lemons

Kefta Lamb Tagine with Baked Eggs

Cinnamon spiced lamb meatballs slowly braised in a tomato & coriander sauce



SIDES

Coriander Steamed Cous Cous (v)

Plain Basmati Rice with saffron (v)

Batata Harrah (v) *spicy sautéed potato*



DESSERTS

Please Choose from our Dessert Table!

OR

Selection of Ice Creams and Sorbets

