

Mezze

HUMMUS (VE) 9 blend of chickpea purée, tahini and lemon juice 788 Kcal	TABBOULEH (VE) 12 homemade parsley salad with cracked bulgur wheat, tomato, mint, lemon juice and olive oil 180 Kcal	MOUTABEL (VE) 9 homemade chargrilled aubergine, blended with tahini and lemon juice, topped with fresh pomegranate seeds 326 Kcal
LABNEH 9 white cream cheese dip made from strained yoghurt topped with dry mint 326 Kcal	KIBBEH 18 cracked wheat shell filled with marinated minced lamb, onions and pine nuts 224 Kcal	FALAFEL (VE) 7 chickpea-spiced croquettes with sesame seeds and served with tahini 674 Kcal
CHEESE SAMBOUSEK 12 Lebanese pastry filled with sheep’s cheese and parsley 894 Kcal	LAMB SAMBOUSEK 12 Lebanese pastry filled with minced lamb and parsley 1126 Kcal	SPINACH FATAYA (VE) 12 filo pastry filled with spinach and oven-baked 330 Kcal
ANY THREE MEZZE FOR 24 maximum one lamb dish		

Starters

RED LENTIL SOUP (VE) 9 caramelised onion in olive oil with garlic, red chilli and cumin 680 Kcal	CHILLI GARLIC PRAWNS 16 lemon butter parsley sauce, served with grilled baguette 358 Kcal  Pairs with Journey's End Weather Station Sauvignon Blanc	FATTOUSH SALAD (VE) 13 baby gem, crispy pitta, cucumber, mixed bell peppers, radish, olive oil and pomegranate molasses 283 Kcal
SEASONAL FRESH SOUP OF THE DAY 9 (variable Kcal) served with a bread roll and butter 139 Kcal	CAESAR SALAD 12 cos lettuce, shaved Parmesan, croutons, and a creamy Caesar dressing 656 Kcal Add grilled chicken breast 6 324 Kcal	ARABIC CHICKEN WINGS 12 marinated with our special blend of spices and garlic, served with pickled vegetables and homemade garlic sauce 832 Kcal

From The Grill

SHISH TAOUK 22 chicken breast cubes, marinated in our own house Middle Eastern spices served with pitta bread, garlic sauce and pickled vegetables 1291 Kcal	STRIPLOIN STEAK 45 8oz USDA grilled striploin steak, grilled tomato, Koffmann fries, rocket salad 785 Kcal  Pairs with Arte De Argento Malbec	KING PRAWNS 35 fresh red and green chilli, garlic and coriander with Middle Eastern spices 655 Kcal
FARROUJ MESHWI 24 boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce 890 Kcal	MIXED GRILL 25 lamb chop, shish taouk and lamb kofta, homemade chilli sauce and garlic sauce 712 Kcal	LAMB KOFTA 22 pickled vegetables, garlic and chilli sauce with grilled tomato and pitta bread 394 Kcal
SAUCES 4 PEPPERCORN 112 Kcal MUSHROOM 47 Kcal CHIMICHURRI (VE) 119 Kcal		

Mains

GRILLED SPRING LAMB CHOPS 30 choose Kastalita Ghanam, marinated in Lebanese spices, or simply seasoned with salt and pepper 588 Kcal  Pairs with Luis Felipe Edwards Reserva Pinot Noir	ARABIC GRILLED SEA BASS 30 coated with our special blend of Arabic spices, then grilled and served with pickled vegetables and tahini sauce 383 Kcal	CANTONESE STEAMED SEA BASS 25 ginger and spring onion, sesame oil and soy sauce 253 Kcal  Pairs with Greco Di Tufo, Rocca Del Dragone Tre Fiori
FUSILLI PASTA 22 wild mushrooms, cream and Pecorino, finished with truffle oil 385 Kcal	PRAWN LINGUINE 25 succulent prawns in chilli, garlic and tomato linguine 564 Kcal	

Sides

KOFFMANN FRENCH FRIES 6 1222 Kcal STEAMED BASMATI RICE 6 538 Kcal	NEW BABY POTATOES 6 247 Kcal WHOLE FANNED AVOCADO 6 202 Kcal FRESHLY BAKED BREAD 4 537 Kcal	SEASONAL VEGETABLES 6 201 Kcal ARABIC RICE 6 522 Kcal
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