

Mezze	HUMMUS (VE) 9 blend of chickpea purée, tahini and lemon juice	TABBOULEH (VE) 12 homemade parsley salad with cracked bulgur wheat, tomato, mint, lemon juice and olive oil	MOUTABEL 9 homemade chargrilled aubergine, blended with tahini and lemon juice, topped with fresh pomegranate seeds
	LABNEH 9 white cream cheese dip made from strained yoghurt topped with dried mint	KIBBEH 18 cracked wheat shell filled with marinated minced lamb, onions and pine nuts	FALAFEL (VE) 7 chickpea-spiced croquettes with sesame seeds served with tahini
	CHEESE SAMBOUSEK 12 Lebanese pastry filled with sheep's cheese and parsley	LAMB SAMBOUSEK 12 Lebanese pastry filled with minced lamb and parsley	SPINACH FATAYA (VE) 12 oven-baked filo pastry filled with pine nuts, spinach and feta cheese
ANY THREE MEZZE FOR 24 maximum one lamb dish			
Starters	RED LENTIL SOUP (VE) 9 caramelised onion in olive oil, garlic, red chilli and cumin or SEASONAL SOUP OF THE DAY served with a bread roll and butter	CAESAR SALAD 12 cos lettuce, shaved Parmesan, croutons, and a creamy Caesar dressing Add grilled chicken breast 6	FATTOUSH SALAD (VE) 13 baby gem, crispy pitta, cucumber, mixed bell peppers, tomato, radish, olive oil and pomegranate molasses
	ARABIC CHICKEN WINGS 12 marinated with our special blend of spices and garlic, served with pickled vegetables and homemade garlic sauce	NORTH ATLANTIC SOFT-SHELL CRAB 16 deep fried to a crisp, lightly seasoned with salt and pepper, fresh red chilli  Pairs with Journey's End Weather Station Sauvignon Blanc	SALT AND PEPPER SQUID 10 tender squid seasoned with salt and pepper, garnished with fried garlic, chillies and spring onions
		HEAD CHEF'S CHOICE SALAD 14 mixed baby leaves, palm heart, asparagus, grilled artichoke, avocado, cherry tomato, lemon and olive oil	MOROCCAN CHICKEN PASTILLA 12 tender shredded chicken in aromatic spices, wrapped in filo pastry layers  Pairs with Luis Felipe Edwards Reserva Pinot Noir
From The Grill	ARABIC GRILLED SEA BASS 30 coated with our special blend of spices, then grilled and served with pickled vegetables and tahini sauce	STRIPLOIN STEAK 45 8oz USDA grilled striploin steak, grilled tomato, Koffmann fries, rocket salad  Pairs with Arte De Argento Malbec	KING PRAWNS 35 fresh red and green chillies, garlic and coriander with Middle Eastern spices
	FARROUJ MESHWI 24 boneless marinated baby chicken, grilled and served with our homemade Arabic garlic sauce	MIXED GRILL 25 lamb chop, shish taouk and lamb kofta, homemade chilli and garlic sauces  Pairs with Luis Felipe Edwards Reserva Pinot Noir	LAMB KOFTA 22 pickled vegetables, garlic and chilli sauce with grilled tomato and pitta bread
	SHISH TAOUK 22 chicken breast, marinated in our own house Middle Eastern spices served with pitta bread, garlic sauce and pickled vegetables	SAUCES 4 PEPPERCORN MUSHROOM CHIMICHURRI (VE)	ENGLISH CORN-FED CHICKEN BREAST 24 with potato fondant, grilled tomato, tender stem broccoli, mushroom and tarragon  Pairs with Finca Valero Blanco
Mains	SPAGHETTI ARRABIATA (V) 20 a classic spiced pasta with chilli, garlic, parsley and tomato	TRADITIONAL WHOLE LOBSTER THERMIDOR 90 Perfect for sharing diced lobster meat, buttery white wine sauce with egg yolk and brandy, placed back into the lobster shell, topped with parmesan and gruyère cheese then broiled  Pairs with Reign of Terroir Chenin Blanc, Swartland	CANTONESE STEAMED SEA BASS 25 ginger and spring onion, sesame oil and soy sauce  Pairs with Greco Di Tufo, Rocca Del Dragone Tre Fiori
	TRADITIONAL SPAGHETTI BOLOGNESE 20 cracked black pepper and grated Parmesan  Pairs with Valdivieso Valley Selection Merlot		SLOW COOKED BRITISH LAMB TAGINE 28 tender lamb in a blend of aromatic North African spices, apricot, prunes and almonds served with Arabic bread
	KOFFMANN FRENCH FRIES 6 STEAMED BASMATI RICE 6	NEW BABY POTATOES 6 WHOLE FANNED AVOCADO 6 FRESHLY BAKED BREAD 4	SEASONAL VEGETABLES 6 ARABIC RICE 6



The optional £1.23 on your bill guarantees that a life-changing GiftTree will be planted, to help counter balance the carbon footprint of your meal. www.gifttrees.com

If you have any allergies or dietary requirements, please speak to a member of the team before ordering. Please be aware that traces of allergens used in our kitchen and bar areas may be present, and we cannot guarantee the absence of allergens from our dishes or drink serves. A discretionary 15% service charge will be added to your bill.

SCAN TO VIEW A MENU WITH CALORIES



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