

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 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 dried 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 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 oven-baked filo pastry filled with pine nuts, spinach and feta cheese 330 Kcal
ANY THREE MEZZE FOR 24 maximum one lamb dish		

RED LENTIL SOUP (VE) 9 caramelised onion in olive oil, garlic, red chilli and cumin 680 Kcal or SEASONAL SOUP OF THE DAY 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	FATTOUSH SALAD (VE) 13 baby gem, crispy pitta, cucumber, mixed bell peppers, tomato, radish, olive oil and pomegranate molasses 283 Kcal
ARABIC CHICKEN WINGS 12 marinated with our special blend of spices and garlic, served with pickled vegetables and homemade garlic sauce 832 Kcal	NORTH ATLANTIC SOFT-SHELL CRAB 16 deep fried to a crisp, lightly seasoned with salt and pepper, fresh red chilli 162 Kcal  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 404 Kcal
	HEAD CHEF'S CHOICE SALAD 14 mixed baby leaves, palm heart, asparagus, grilled artichoke, avocado, cherry tomato, lemon and olive oil 565 Kcal	MOROCCAN CHICKEN PASTILLA 12 tender shredded chicken in aromatic spices, wrapped in filo pastry layers 1174 Kcal  Pairs with Luis Felipe Edwards Reserva Pinot Noir

ARABIC GRILLED SEA BASS 30 coated with our special blend of spices, then grilled and served with pickled vegetables and tahini sauce 383 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 chillies, 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 and garlic sauces 712 Kcal  Pairs with Luis Felipe Edwards Reserva Pinot Noir	LAMB KOFTA 22 pickled vegetables, garlic and chilli sauce with grilled tomato and pitta bread 394 Kcal
SHISH TAOUK 22 chicken breast, marinated in our own house Middle Eastern spices served with pitta bread, garlic sauce and pickled vegetables 1291 Kcal	SAUCES 4 PEPPERCORN 112 Kcal MUSHROOM 47 Kcal CHIMICHURRI (VE) 119 Kcal	ENGLISH CORN-FED CHICKEN BREAST 24 with potato fondant, grilled tomato, tender stem broccoli, mushroom and tarragon 764 Kcal  Pairs with Finca Valero Blanco

SPAGHETTI ARRABIATA (V) 20 a classic spiced pasta with chilli, garlic, parsley and tomato 662 Kcal	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 560 Kcal  Pairs with Reign of Terroir Chenin Blanc, Swartland	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
TRADITIONAL SPAGHETTI BOLOGNESE 20 cracked black pepper and grated Parmesan 392 Kcal  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 785 Kcal

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