

New Year's Eve Menu 2023

MEZZE

to share

Hummus Bil'Zeytoun

chickpea purée, tahina, lemon juice, wild fresh Lebanese za'atar and Kalamata olives
v

Moutabal Batinjan

fried aubergine with roasted tomato & red chilli, tahina, garlic & lemon juice
v

Prawn Sambousek

Pastry parcels filled with prawns, shallot, coriander & harissa

Chicken Moussakhan Sambousek

pastry filled with caramelised onion, pine nuts, marinated roasted chicken with sumac and pomegranate molasses

Halloumi with Figs

halloumi marinated in sweet rosewater, toasted pistachio nuts, with rose petals
VG, GF

Tabbouleh with Quinoa & Fruits

traditional salad made with chopped parsley, bulgur wheat, tomato, mint & onion with an extra virgin olive oil & lemon juice dressing
VG

Batata Harra

spiced sauteed potatoes with red pepper, coriander, garlic, cumin & fresh chillies
v

MAINS

choose from

Moroccan Ratatouille with Dates

slow-cooked aubergine, courgette with tomato sauce and date, served with roasted pumpkins red onion & couscous
v

Mashawy

selection of grilled meat- lamb meshwi, shish taouk & lamb kofta served with Kenza's rice & Lebanese salad

Sea Bass Bil'Sharmoula

cracked grilled Seabass filet marinated with Sharmoula sauce. Served with Rocket and Watercress salad

DESSERT

to share

Halawiyat

selection of baklawa, Arabic sweets & Turkish delight
v



SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan - (GF) Gluten Free

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.