



The Cinnamon Stick Festive Set Menu

Three courses at £25.00 per person (1st – 24th December 2018)
Pre-order & £10 deposit per person required to secure your booking.



Select any three of our Mezze (starters):

Houmous

Homemade, authentic and delicious!

Falafel

Falafel with onion, coriander and cumin

Fattoush

A mixed salad of cos lettuce, tomatoes, cucumber, mint, sumac, flavoured with pomegranate juice and olive oil, topped with toasted bread.

Moutabel

Grilled aubergine, garlic & tahini dip









Zahra Maqlia

Fried cauliflower topped with a drizzle of our house tahini dressing

Warak Inab

Vine leaves stuffed with rice, tomato, parsley and onion, seasoned with lemon olive oil.

Select one main dish:

(*Choose a side for meat dishes: Yogurt and cucumber  , Rice   , Chunky Chips   )

*Mixed Grill

A selection of grilled meats, Lamb Kofta Kebab, Chicken Shish Taouk, Laham Mashwe

*Chicken Shawarma

Mixed spice & lemon marinated chicken breast strips with Lebanese flat bread
(or GF option without flatbread)

Lebanese Moussaka

Grilled aubergine stewed with onion, tomatoes, chickpeas and sweet peppers
Served with basmati rice

Lobeh bil zeit (ve)

Green beans cooked with onions, garlic, tomatoes
Served with basmati rice

Select one dessert:

Mixed Baklava pastries

Rich, sweet pastries made of layers of filo, chopped nuts and honey syrup





Namoura

A baked semolina cake and doused with rose water sugar syrup.
The dessert is rich, dense and absolutely delicious.

Ice cream

Cinnamon, vanilla, strawberry, chocolate



 Suitable for Vegetarians  Suitable for Vegans  Gluten Free  Contains Nuts
Please inform us if you have an allergy

