

Valentine's Day

SPECIAL MENU

13th, 14th & 15th February 2024

2 courses £25 pp ~ 3 courses £35 pp

STARTER

Mixed mezze; Houmous, moutabel, warak inab, Fatayer Sebanikh with flatbread

Houmous & falafel with flatbread and pickles

Soup; Lentil or chicken

MAIN

Shish taouk; succulent chicken breast pieces marinated in garlic and chargrilled on skewers, served with rice

King prawns; sautéed with Mediterranean vegetables, garlic & coriander served with rice

Ouzi; filo pastry parcel filled with rice, lamb, peas & nuts, served with yoghurt and cucumber

Bamieh bil zeit; okra stewed with tomatoes, garlic & herbs, served with rice

Burgol banadora; cracked wheat cooked in tomatoes with mixed vegetables and olive oil, served with yoghurt on the side

Additional sides available £5 supplement

Chips
Mixed salad
Grilled vegetables
Vermicelli Basmati rice

Traditional pickles
Yoghurt & cucumber dip
Sauce selection (garlic, tahini, chilli)

DESSERT

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

Nammoura; baked semolina cake doused with rose water sugar syrup, served hot with vanilla ice cream

Ice cream; cinnamon, vanilla, chocolate or pistachio