

enjoy the tastes of the middle east with our delicious sunday lunch two courses with a glass of house wine or a turkish beer 9.5 pp

.....

FIRST COURSE

chef's selection of 6 mixed hot and cold mezze with levantine bread

.....



MAINS

mediterranean spiced fillet of sea bass, steamed vegetable quinoa and wild rocket 

finely spiced skewers of chargrilled minced lamb kebab, served with pickled salad, rice and tahini drizzle

oven roasted marinated baby chicken, served with sumac salad and vermicelli rice

lebanese sausage platter served with moutabel, tabbouleh and pitta

persian vegetable stew with fresh market selection of root vegetables in a mediterranean spice mix, served with rice 

moroccan style lamb kofte tagine with dried fruit, poached egg and couscous

yemenese chicken and spinach salona (broth) with rice and yoghurt

lebanese cabbage parcels with minced lamb in a tomato broth, topped with roasted pine nuts and cornmeal cake

locally sourced fresh market vegetable tagine with preserved lemon, olives and herbs, served with couscous 

herb infused skewers of chargrilled minced chicken with pistachio, rice and tomato drizzle

famous arabian caramelized onion and green lentil pilaf, topped with fresh tomato and mint salad

vegetable and halloumi skewer with rice and tomato sauce drizzle 

turkish style chicken/lamb casserole, seasoned with smoked pimento, caramelized pepper and dried lemon, served with persian rice

oven roasted aubergine and quorn melange with feta, tomato and herb sauce, served with watercress salad 

SIDES

ADD A SIDE 2.5

sumac fries

roasted vegetable

beirut spiced fine beans

oven baked pitta

batata harra

AFTERS...

ADD A DESSERT OR HOT DRINK 2.2

baklava platter

baked cake of the day

turkish tea

moroccan herbal tea

coffee/latte/cappuccino

we cannot guarantee the absence of nuts in our dishes, please inform your waiter of any food allergies before ordering, all prices are inclusive of VAT

