

Christmas Menu

2 COURSE LUNCH £14.50

3 COURSE DINNER £24.90

STARTER

lamb lettuce wrap
scallions, pine nuts, mint sauce

smoked eggplant crush,
pomegranate molasses,
mint and rose petals with pitta

spiced quince glazed chicken fillets,
with dark honey and cinnamon

shallow fried crispy hallumi
red harrisa and rocket

dill and spice crusted black tail
shrimps, lebanese thoom and tamarind

cumin roasted eggplant wedges,
pumpkin seeds, pomegranate,
yoghurt dressing

middle eastern sausage platter
with hummus and fried shallots

chicken liver fritters,
pomegranate molasses, sumac

add a pot of our speciality teas/coffee for £4.50

famous hibiscus cooler

moroccan fresh mint tea

turkish coffee with cinnamon infusion

MAIN

caspian aubergines charmulla
with golden sultanas, chickpeas and roasted peppers,
pairing salad and pitta

quinoa and apricot stuffed baby chicken,
parsley and tomato sauce

urfa chilli and rosemary seasoned meat platter
with green rice and pickles

zatar spiked female duck breast,
tunisian carrot purée and rice

pistachio crusted persian fish steak
with zesty salad and allepo pepper rice

lamb kofta tagine
with poached egg, preserved lemon, pickled chilli

citrus and zatar free range turkey breast
persian rice and pepper sauce



DESSERT

egyptian almond
and coconut cake
with vanilla ice cream,
salted caramel sauce

baklava
with pistachio

arabian platter



*Celebrate Your
Christmas*

WITH OUR BEAUTIFUL
LEBANESE WINES

 **baroüshka**
MEZZE • GRILL • BAR