

MIDDLE EASTERN

MEZZE

Egyptian Muhammara

Black garlic smoked babaganoush with pomegranate

Roast beetroot dip with feta and dill

All served with homemade flatbreads

SAUCES

Zingy herby tahini dressing

Garlic yogurt with dill

Pickled chilli and preserved lemon relish

House hot sauce

SALADS

Fattoush salad with crispy flatbread and a herby sumac dressing

Tabbouleh

LARGE SHARING PLATES

Za'atar salmon and tahini

Roasted sweet potato on a curried yogurt with candied pecans

Spiced harissa carrots on whipped feta with crispy chickpeas and herb oil

Beetroot salad with preserved lemon and dill with spiced cumin oil

CENTREPIECE PLATES

Mushroom sambal side of trout with crispy onions and soft bread

Machboos rubyan (Spiced Arabian rice and prawns)

DESSERTS

Stewed seasonal fruit in spices with a minted yogurt

Cardamom lemon drizzle with blueberries