

# baba ganouj

# Valentine's Day



## MENU

### ON ARRIVAL

Glass of Prosecco



### TO START

#### Trio of Dips - GFO, V

Hommos, Baba Ganouj, Labneh Bil Toum served with Fresh Saj Bread

#### Fattoush Smash - GFO, V, V+

Mixed Leaf Salad, Tomato, Cucumber, Capsicum, Radish,  
Crisp Fried Lebanese Bread, Baba Dressing

### SECOND COURSE

#### Rekarat - V

Lightly Fried Filo Pastries Filled with Haloumi, Feta, Mozzarella Cheese  
& Traditional Herbs

#### Lamb Sambusek

Lightly Fried Pastries Filled with Marinated Lamb Mince, Onion & Traditional Spices

#### Falafel - V, V+, GF

Crisp Fried Bites of Chickpeas, Tahini Sauce, House Pickles

#### Batata Harra - V, V+, GF

Sauteed Cubed Potatoes in Lemon Juice, Fresh Coriander Garlic & a dash of Chilli

#### Loubieh bil Zeit

Locally Sourced Green Beans Slow Cooked with Onions and Ripe Tomatoes in Olive Oil,  
served Room Temperature

### THIRD COURSE

#### Kafta Skewers - GFO

Classic Skewers Kafta

#### Shish Tawook - GFO

Marinated Chicken Breast Skewer

#### Stuffed Capsicum - GF

Stuffed Capsicum with Rice, Lamb, Red Sauce

### DESSERT - TO FINISH

Loukoumades with Vanilla Ice Cream

