

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