

baba ganouj

Mother's Day

Lunch & Dinner

MENU

ON ARRIVAL FOR MUM

Glass of Prosecco

TO START

Hommos GFO, V, V+

A delicate blend of chickpeas with tahini, lemon juice & fresh saj bread

Baba Ganouj GFO, V, V+

Eggplant, tahini, garlic & fresh saj bread

Labneh Bil Toum GFO, V

Yoghurt, dry mint, garlic & fresh saj bread

FIRST COURSE

Tabouli V, V+, GF

Fresh finely chopped parsley, tomato, onion, with fresh lemon juice & olive oil dressing

OR

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

Batata Harra GF, V, V+

Crispy potatoes tossed with fresh coriander, garlic, lemon juice, and a dash of chilli

Stuffed Capsicum GF

Oven-baked capsicum filled with seasoned rice, minced meat, herbs, and spices, served in a rich tomato sauce

THIRD COURSE

Samak Harra GF

Grilled barramundi fish with roasted red pepper ratatouille, dress with tahini sauce & mixed nuts

Shish Tawook GFO

Marinated chicken breast skewers, salad, hommos, toum, rice, bread

Kafta GFO

Classic skewers kafta, salad, hommos, toum, rice, bread

DESSERT

Mixed Lebanese Sweets