

Dinner Monday Saturday 6pm-10pm

Sharing style menu

- Hummus | tahini | olive oil (GF) (VG) (S) 6**
Mutabbal beetroot | Home smoked aubergine | lemon | garlic | tahini (GF) (VG) (S) 6
Mouhammara | walnuts | pomegranate molasses | Harissa (GF) (VG) (N) (SH) 6
Babagannoush | aubergine | pepper | tomato | garlic | lemon juice (VG) (GF) 6
Stuffed Vine leaves | rice | parsley | lemon | olive oil (VG) (GF) 6
Goat labneh | garlic | Zaatar (GF) (S) (V) (D) 6
Grilled halloumi | cucumber | green leaves | Zaatar (GF) (S) (V) (D) 6
Spicy potato | garlic | pepper | coriander | sumac | chilli 6 (VG) (GF) 6
Cheese Ruqak | Zaatar | olives | mint dip (W) (G) (D) (S) (V) 6
Falafel | parsley | tomato | tahini | (GF) (VG) (S) 6
Aubergine makdous | walnuts | garlic | chilli (GF) (N) (VG) 6

Salads

- Fattoush | Mixed leaves | cucumber | pepper | tomato | onion | sumac dressing | toasted bread (VG) (W) (G) (SH) 6**
Tabouleh | parsley | tomato | onion | lemon juice | olive oil | cracked wheat (VG) (W) (G) 6

Chicken

- Chicken liver | garlic | lemon juice | pomegranate molasses | sumac (GF) (SH) 6**
Chicken wings | coriander | lemon | garlic (GF) 6
Chicken taouk | aioli sauce | chilli sauce (GF) 9
Chicken shawarma | garlic sauce | lemon (GF) 12

Meat

- Spicy Sujuk | roasted tomato | garlic (GF) 6**
Makanek | lemon juice | garlic | pine nuts (GF) 6
Arayes | Stuffed bread | minced lamb | tahini (W) (G) (S) 6
Meat Kibbeh | cucumber Tzatziki (W) (G) (D) 6
Kofta | minced lamb | parsley | minted yogurt (W) (G) (D) 12
Meat Shawarma | pomegranate glaze | tahini (S) (SH) 12
Lamb Quzi | braised lamb | flavoured rice | roasted nuts (GF) (N) 12

Seafood

- Fried Sea food mix | crumb coated | lemon | special dip (W) (G) (E) (CR) 6**
Sea Bass Fillet | Harissa sauce | ground nuts (F) (N) 9
Grilled prawns | herb dip | lemon (F) (E) (CR) (SH) 12

Dessert

- Rose cream Ashtalieh | caramel pears | Rose Jelly | Sesame Angel hair | pistachio (D) (S) (N) (V) 6**
Tiramisu (D) 6
Ice cream | sorbet (M O V E N P I C)

Allergens : N- Nuts, S- Sesame, M – Mustard, D- Dairy, E- Egg, C-Celery, F- Fish, W- Wheat, SH- Sulphides, CR-Crustaceans, V- suitable for vegetarian, VG – suitable for vegan, DF – Dairy Free, GF – Gluten Free

For more allergen information please speak to a member of our team, please note we do use nuts & wheat in our kitchen

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