**A MODERN TWIST ON MIDDLE EASTERN CUISINE**

 ***Our Food is Designed for Sharing***

**To Start**

House-made Mixed Pickles (GF/DF) **8**

Pita Bread With

– Labnah, Pinenut, Cinnamon,Honey (GF) **8**

– Chickpea Hummus, Zaatar, Herbs(GF/DF) **10**

 – Baba Ghanoush, Spiced Nuts ,Pomegranate (GF/DF) **12**

**Small Plate**

House-made Falafal ,Garlic Yoghurt, Chili Mayo,Smokey Cheddar(GF) **15**

Batata Harra-Twice Cooked Potato , Coriander, Garlic, Parmesan (GF) **15.**

Spiced Couscous,Mixed Dry Fruit, Almond, Green Herbs **15**

Tabouli salad –Parsley, Bulgur,Pomegranate,Tomato ,Feta **15**

Fried Cauliflower, Tahini, Hazelnut Dukkha,Yoghurt, Cranberry (GF) **18**

Chargrilled Wagyu Kefta , Cranberry Aioli ,Smoky Hummus (GF) **18**

Lamb& Pinenut Kibbe,Creamy Spiced Tomato Sauce, Garlic Oil Labnah **20**

**Large Plate**

Slow Cooked Wild Clover Lamb Shoulder, Garlic Cucumber Labnah, Vege (GF) **52**

Cape Grim Beef Cheek , Beef jus Chickpea, Pomegranate, House-made Mixed Pickles (GF/DF) **45**

Seafood Pot--Prawns, Scallop, Fish,Calamari, Creamy Master Sauce, Smoky Hummus(GF) **40**

Ras El Hanout Chicken Mishwee, Dry Fruits&Nuts Couscous, Cucumber& Tomato, Garlic Labnah  **38**

Chargrilled Kings Mushroom,Eggplant, Halloumi, Seasoned Chickpea Salad, Garlic Yoghurt (GF) **35**

**Dessert**

Crème Caramel , Dry Fruits (GF) **12**

Basbousa ,Butterscotch, Pistachio **13**

Baklava, Honey Labnah **15**