

VALENTINE'S MENU



99 pp

STARTER

Lebanese Bread | Khubuz Maklieha
Fresh & crispy za'atar
Olives | Zaytoun
Marinated Kalamata olives
Chickpea Dip | Hummus
Chickpeas, tahini, lemon juice, olive oil, paprika
Beetroot Dip | Shamandar
Beetroot, tahini, Labne, olive oil, garlic
Traditional Parsley Salad | Tabouli
Parsley, tomatoes, shallots, crushed wheat, mint, lemon juice, olive oil
Vine Leaves | Warak Arish
Vine leaves, rice, Middle Eastern spices
Lamb Pastry | Sambousek
Minced lamb, pine nuts, onion, wrapped in delicate pastry

ENTREE

Salt & Pepper Squid | Hibaar
Tapioca crust, fresh lemon, aioli
King Prawns | Aradis
Garlic, lemon butter sauce
Prawn Twists | Aradis
Prawns wrapped in fine pastry

MAIN

Skewered Chicken | Shish Tawook
Chicken skewered with vegetables, Middle Eastern spices, tomato & capsicum purée, garlic sauce
Skewered Lamb | Lahem Meshwi
Lamb skewered with vegetables, traditional Middle Eastern spices, garlic sauce
Garlic & Chilli | Toum & Harr
Garlic paste, chilli & tomato, fresh chilli, parsley, olive oil
Potato Coriander | Batata-b-kizibra
Fried potatoes, garlic, coriander dressing

DESSERT

Chef's Dessert