



BELLY DANCER 5-7PM

Lebanese Menu – 6th July (4-8.30pm)

Nibbles: Lebanese bread served with hummus

STARTERS

Msakaa Batenjen *aubergine cooked with chick pea, tomato and onions (gf, v, ve, df)*

Labneh bil zaatar *strained yogurt mixed with Zaatar (gf, v)*

Fatayer Sbenegh *spinach pastries with tomato, onions and lemon juice (v, ve)*

Kebdet *chicken liver sautéed with garlic, lemon juice and coriander with pita bread (gf, df)*

MAINS

Chicken Ouzi *roast chicken served with meat rice, nuts and chicken gravy* (gf, df)*

Alib Khodra (Lamb or Vegetable) *Mix vegetable with lamb meat in a rich tomato sauce served with vermicelli rice (gf, df, vo, veo)*

Samake Hara *pan seared haddock with spicy sauce (gf, df)*

DESSERT

Sfouf - *almond semolina cake flavoured with turmeric (v)*

Aishel Saraya *Lebanese bread pudding topped with sugar syrup and nuts* (v)*

**nut allergen*

4 course - £40pp

Please ask about vegan options.

GF – Gluten free, **V** – Vegetarian, **Ve** – Vegan, **O** – Option, **DF** - Dairy free
Allergy & Intolerance information is available on request. Please advise us if you have any food allergies and intolerances before you order. Some dishes can be modified to gluten free or vegans. We will do our best to accommodate you. We are NOT a nut free kitchen.

THEMED EVENTS

LATINO (Mexican)

Saturday 25th May - 4-8.30pm

4 course £39pp

CARIBBEAN PARTY

15th June from 1pm - TBoNe and steel band. Caribbean BBQ and cocktails

LEBANESE

Saturday 6th July - 4-8.30pm

4 course £40pp

Our last themed night was quickly sold out, so book early to avoid disappointment.

£10pp deposit required at time of booking your table.

Pre-order required one week prior.