

FESTIVE DINNER MENU

3 courses (£ 41.95 per person)(For groups of 4 people)

STARTERS

OUR VERY POPULAR SELECTION OF STARTERS

(FOR EACH 4 PERSONS YOU GET)

Hummus (VN) & Moutabal Baba Chanouj (VN)& falafel (VN)& Kabis (VN) & Fattoush Salad (VN)& lamb Rolls & Halloumi Cheese (VN), Stuffed Vine leaves and & Tzatziki(VN)

MAINS

PLEASE CHOOSE YOUR INDIVIDUAL MAIN COURSE OUT OF OUR DELICIOUS MAIN COURSES

Shish Tawouk: Charcoal grilled skewers of marinated chicken cubes, served with rice

Kafta Khush-Khash: Charcoal grilled skewers of seasoned minced lamb with onion & parsley, served on a bed of spicy sauce with rice

Chicken Kafte: Charcoal grilled skewers of seasoned minced chicken breast served with rice and with tomato and vegetables sauce. (Ask gluten free)

Kastaleta Lamb Chops: Charcoal grilled specially prepared lamb cutlets, served with rice

Mixed Grill: Charcoal grilled skewers of seasoned minced lamb, marinated lamb & chicken cubes, served with rice

Vegetable Halloumi Mixed Grills(V): Charcoal grilled vegetables & halloum cheese, served with rice Suitable for Vegetarians (V)

King Prawns: Fresh king prawns cooked with tomato, lemon cubes, red peppers & onion served with flavoured rice

Sayadieh: Whole charcoal grilled sea bass, served on a bed of flavoured rice with sesame seed sauce & topped with fried onions □

DESSERT

A SELECTION OF OUR HOME-MADE BAKLAWA WITH ICECREAM



BEIRUT