

FESTIVE LUNCH MENU

3 courses (£ 24.95 per person)

STARTERS

OUR VERY POPULAR SELECTION OF STARTERS

(FOR EACH 4 PERSONS YOU GET)

Hummus (VN), falafel (VN), Kabis (VN), Fattoush Salad (VN) and Halloumi

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 & garlic sauce

Chicken Kafta: Charcoal grilled skewers of seasoned minced chicken breast served with rice and with tomato and vegetables sauce

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

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

King Prawns: Fresh King Prawns cooked with tomatoes, lemon cubes, red peppers green peppers, and onions ;served with flavoured rice

Chicken Wrap: Charcoal grilled cubes of marinated chicken drizzled with garlic sauce, served inside Lebanese bread with salad and French fries and garlic sauce served with chips

Kafta chicken Wrap: Charcoal Grilled skewer of spiced chicken mince drizzled with garlic sauce served inside a wrap of bread with salad and French fries and garlic sauce served with chips

Lamb Kafta Wrap: Charcoal Grilled skewer of spiced lamb mince drizzled with tahini sauce served inside a wrap of bread with salad and French fries and tahini sauce served with chips

Falafel Wrap (V)(Vn): Delicious fresh to order falafel drizzled with tahini sauce, served inside Lebanese bread with salad and French fries and tihini sauce served with chips

Halloumi Wrap (V): Fried halloumi cheese drizzled with garlic sauce, served inside Lebanese bread with salad and garlic sauce served with chips

Mixed Falafel and Halloumi Wrap: Fresh to order falafel and Halloumi cheese served inside Lebanese bread with salad and French fries and garlic sauceserved with chips

Moussaka: Fried aubergine, sweet red and green peppers baked with tomato sauce, potato, onion, olive oil, mint, garlic and served with one lebanese bread.

DESSERT

A SELECTION OF OUR HOME-MADE BAKLAWA WITH ICECREAM

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