



SUMMER RESTAURANT MENU

\$70 per person ++

APPETIZERS

SIGNATURE DIPS WITH LAFFA BREAD

(Hummus, Feta & LebaneH, Babaganoush)

(S, D, G, GL)

LAMB SHAWARMA

(Slow-roasted lamb, Grilled laffa, LebaneH, Caramelized onion)

(C, O, GA, G, SE)

SPICY CIGARS

(Brick pastry, spiced beef, lebaneH, feta)

(G, D, SE, C, GA, O)

ENTREES

MOROCCAN CHICKEN TAJIN

(Preserved lemon, almonds, olives, roasted tomato, saffron rice)

(D, O, GA)

SKIRT STEAK

Saffron Rice

(O, GA)

GARLIC SHRIMP

White wine, preserved lemon, gigante bean purée

(S, GA)

DESSERTS

Sticky Toffee Pudding

coffee sauce, brandy snap, ginger ice cream

(G, E)

KUNAFa CHEESECAKE

Crispy kataifi, grand marnier fig jam, bruleed orange alcohol

(D, GL)

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GA- Garlic, GL- Gluten, C- Cilantro, S- Sesame, SH- Shellfish, SF- Seafood, TN- Tree nuts, E- Eggs,

N- Nuts, V-Vegetarian, O – Onion, SE- Seed