



# A plate of dates

## Starter

### MEZZE PLATTER FOR 2-3 PERSONS

Moutabal, hummus, tabouleh, falafel, cheese rakakat, olives and pita bread

OR

### BALELA SALAD

Chickpes, sundried tomato, bell pepper, cucumber, olive, shallot, parsley and mints

### FATTOUSH

Tomato, cucumber, crunchy Lebanese bread, parsley, pomegranate sauce & sumac

### QUINOA SALAD

Grilled chicken fillet, Kalamata olives and feta

## Dessert

### CREAMA CATALANA

Spain's famous burnt custard, flavored with orange, lemon and a hint of cinnamon

OR

### LEMON RICOTTA CAKE

Vanilla ice cream

OR

### KARYTHOPITA

Walnut cake, syrup

## Main

### SPAGHETTI, ARRABBIATA SAUCE

Tomato sauce, garlic, chili and basil

OR

### LAMB KOFTA

Three minced lamb skewers with Lebanese spices

OR

### CLASSIC ROSEMARY AND GARLIC ROAST CHICKEN

Half roasted chicken marinated in fresh rosemary and garlic, serve with fries and salad

OR

### PESCE DEL GIORNO

Whole fish of the day, oven baked with olives, cherry tomato, aromatic herbs

OR

### BUTTER CHICKEN

Chicken thighs, butter, cashew nuts, yoghurt, ginger, garlic.

OR

### LAMB ROGAN JOSH

Braised boneless lamb leg, ginger, garlic, aromatic spices.