

MED



PIDE + DIPS

- Fresh Baked Pita Bread 4 pp
- Hummus (V, GF, DF) 12
- Muhammara (V, GF, DF) 14
- Baba Ghanoush (V, GF, DF) 12
- Turkish Dried Olives (V, GF, DF) 9
- House Pickles (V, GF, DF) 8



MEZE

- Falafel, Herb Tahini (4pc) (V, DF, GF) 12
- Cheese & Spinach Borek, Tzatziki (V) 7ea
- Saganaki- Halloumi, Lemon, Oregano (V, GF) 18
- Marinated Sardines, Heirloom Tomato (GF, DF) 18
- BBQ Octopus, Harissa Dressing (GF, DF) 25
- BBQ King Prawn, Chilli & Garlic Butter (GF) 12ea
- Lamb Kofte, Toum, Sumac Onion (2pc) (GF, DF) 14



FROM THE JOSPER CHARCOAL OVEN & GRILL

- Cauliflower, Preserved Lemon, Yoghurt (GF, V) 26
- Oyster Mushroom, Whipped Feta, Zhoug (V,GF) 18
- Snapper Baked in Vine Leaves with Chermoula & Fennel (GF, DF) 32
- Charcoal Roasted Chicken, Turkish Chilli (DF, GF) 36
- Wagyu Beef Shishlik, Herb Yoghurt (GF) 22 ea
- Grilled Lamb Cutlets, Lemon Pepper, Spiced Eggplant (4pc)(GF, DF) 42

MED



VEGETABLES, RICE & SALAD

- Shepherd Salad (V, GF, DF) 12
Heirloom Tomatoes, Grapes, Sumac (V, GF, DF) 10
Moroccan Carrot Salad (V, GF, DF) 14
Mujadara-Lentil & Rice Salad (V, GF, DF) 14
Za'atar Fries (V, GF, DF) 12



BANQUET

75

Fresh Baked Pide Bread
Hummus & Muhammara Dips
Falafel, Herb Tahini

Lamb Cutlet & Lamb Kofte, Spiced Eggplant &
Lemon Pepper
Charcoal Grilled Chicken, Turkish Chilli

Shepherd Salad
Mujadara-Lentil & Rice Salad

Baklava Sundae



VEGETARIAN BANQUET

75

Fresh Baked Pide Bread
Hummus & Muhammara Dips
Falafel, Herb Tahini

Cheese & Spinach Borek, Tzatziki
Saganaki- Halloumi, Lemon, Oregano

Cauliflower, Preserved Lemon, Yoghurt
Shepherd Salad

Mujadara-Lentil & Rice Salad

Baklava Sundae



DESSERTS

- Malabi Custard, Mango, Lemon Sorbet, Yoghurt Mousse (V, GF) 14
Tahini & Almond Parfait, Roasted Apricots, Oat Biscuit (V, GF, DF) 15
Baklava Ice Cream Sundae (V) 14

MENU SUBJECT TO CHANGE