

MED

LUNCH



PIDE + DIPS

- Fresh Baked Pita Bread 4pp
- Hummus (GF, DF) 12
- Muhammara (GF, DF,N) 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, Harrissa Dressing (GF, DF) 25
- Lamb Kofte, Toum, Sumac Onion (2pc) (GF, DF) 14



FROM THE JOSPER CHARCOAL OVEN & GRILL

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



VEGETABLES, RICE & SALAD

Shepherd Salad (V, GF, DF) 12

Moroccan Carrot Salad (V, GF, DF) 14

Mujadara-Lentil & Rice Salad (V, GF, DF) 14

Za'atar Fries (V, GF, DF) 12



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



LUNCH BANQUET

49

Fresh Baked Pide Bread Hummu

Falafel, Herb Tahini

Saganaki- Halloumi, Lemon, Oregano

Lamb Kofte, Toum, Sumac Onions

Charcoal Grilled Chicken, Mujaddara, Turkish Peppers

Shepherd Salad



LUNCH VEGETARIAN BANQUET

49

Fresh Baked Pide Bread Hummus

Falafel, Herb Tahini

Saganaki- Halloumi, Lemon, Oregano

Cheese & Spinach Borek, Tzatziki

Roast Cauliflower, Preserved Lemon, Yoghurt

Shepherd Salad

MENU SUBJECT TO CHANGE