Set Party Menu

2 course £ 20.00

Cold Mezza (starters)

Hummus (V)

Cooked chick peas crushed with tahineh mixed with fresh lemon juice & garlic, topped with olive oil served with pitta bread.

Moutabal (V)

Baked aubergine mashed with tahineh, yoghurt & garlic garnished with herbs topped with olive oil Served with pitta bread.

Babaghanouj (V)

Baked aubergine mashed with tahineh, garlic & yoghurt, mixed with onions, parsley, pomegranate sauce, topped with olive oil served with pitta bread.

Sahara Babaghanouj (V)(N)

Baked aubergine mashed with garlic & fresh lemon juice mixed with onions, peppers, topped with pomegranate sauce, walnuts, olive oil served with pitta bread.

Mouhamara (V)(G)(N)(S)

crushed walnuts & crushed wheat with herbs & spicy red peppers topped with pomegranate sauce, walnuts and olive oil served with pitta bread.

Fattoush (V)(G)

Mixture of chopped tomato, spring onions, cucumber, radish, herbs, roasted bread & garlic topped with fresh lemon juice a touch of vinegar & olive oil.

Tabouleh (V)

Chopped parsley, tomato & onions mixed with crushed wheat & herbs topped with Lemon juice and olive oil.

Labneh (V)

Concentrated Mediterranean yoghurt topped with herbs & olive oil served with pitta bread.

Stuffed pepper

Oven baked red pepper stuffed with minced chicken, herbs, aubergines, tomato and topped with cheese.

Hot Mezza (starters)

Makmour (V)

Grilled aubergine cooked with tomato, onions, peppers, spices & vegetable oil served with pitta bread.

Loubieh (V)

Runner beans cooked with vegetable oil, onions, tomatoes, garlic & spices served with pitta bread.

King Prawns (G)

Deep fried king prawns in breadcrumbs. (four pieces)

Sujok (S)

Spicy Sausages (minced Lamb & beef) grilled on charcoal, topped with fresh Lemon juice. (four pieces)

Falafel (V)

Crushed chick peas & onions mixed with herbs & spices, fried & served with Tahineh sauce & pitta bread (four pieces).

Jawaneh

Chicken wings marinated in lemon juice, garlic & spices, grilled on Charcoal (two pieces).

Ful Madames (V)

Broad beans cooked and mixed with chopped tomato, onions, parsley, Lemon juice, garlic & herbs, topped with olive oil, served with pitta bread.

Hallumi (V)

Cooked slices of Hallumi cheese garnished with herbs served with pitta Bread. (Four pieces)

Meat Bourak (G)

Deep fried Pastry filled with minced lamb, spices, onions & parsley. (two pieces)

Chicken Bourak (G)

Deep fried Pastry filled with minced chicken, spices, onions & parsley. (two pieces)

Spinach Bourak (V)(G)

Deep fried Pastry filled with spinach, herbs,onions & pomegranate sauce. (two pieces)

Cheese Bourak (v)(G)

Oven baked Puff Pastry stuffed with a variety of Mediterranean cheeses, herbs, parsley, topped with sesame & onion seeds. (two pieces)

Cheese & spinach Bourak (v)(G)

Oven baked Puff Pastry stuffed with a variety of Mediterranean cheeses, spinach, herbs, topped with sesame & onion seeds. (two pieces)

Lahembajeen (G)(N)

Oven baked Puff pastry with Minced lamb, onions & pomegranates sauce sprinkled with pine nuts. (two pieces)

Potato Kibbeh (G)

Deep fried Mashed potato shaped & stuffed with minced lamb, pomegranate sauce, onions, herbs & spices. (two pieces) **Vegetarian also available**

Main Courses

Kafta kabab

Minced lamb & beef mixed with onions, parsley, spices & grilled on charcoal, Layered on fresh onions, parsley & herbs, comes with a choice of rice, chips or salad . served with chilli sauce (two skewers)

Chicken kabab

Chunks of chicken breast marinated in white sauce, spices, garlic, grilled on charcoal,layered on fresh onions, parsley & herbs, comes with a choice of rice, chips or salad served with chilli sauce. (two skewers)

Spicy Chicken Halabeh (S)

Chunks of chicken breast marinated in spicy red pepper paste, grilled on charcoal layered on fresh onions, parsley & herbs. comes with a choice of rice, chips or salad served with chilli sauce. (two skewers)

Chicken Scallop (G)

Fried crunchy Chicken steak with spices, topped with tomato, mushrooms & cheese comes with a choice of rice or chips.

Maklubieh (N)

Rice topped with chunks of tender (Lamb or Chicken), layered with aubergines, garnished with parsley & pine nuts .

Bamieh

Fresh okra cooked with chunks of tender (Lamb or Chicken) in tomato sauce with garlic, & spices, served with rice. (Vegetarian also available)

Tabak Rawhou (G)

Fresh aubergines, courgettes & onions cooked with chunks of tender (Lamb or Chicken), in tomato sauce, garlic and herbs served with rice. (Vegetarian also available)

Fasoulieh (G)

Fresh green beans & onions cooked with chunks of tender (Lamb or Chicken), in tomato sauce, garlic and herbs served with rice. (Vegetarian also available)

Fateh Maghdous (G)(N)

Cooked Chunks of tender (Lamb or Chicken) layered with aubergines, tomatoes & onions in tomato sauce with herbs, topped with white sauce, roasted bread, pine nuts and almonds . (Vegetarian also available)

Spinach Stew (G)

whole leaves of fresh spinach with onions, coriander, garlic & herbs, cooked with chunks of tender (Lamb or Chicken) served with rice. (Vegetarian also available)

a 10% discretionary service charge will be added for parties of 8 or more