

Dinner MENU

Starters

Roasted Cauliflower Soup (N) <i>with beef & walnut Kibbeh, za'atar & coriander pesto</i>	89
House-made Beef Carpaccio (GF) <i>pickled beetroot, parmesan shavings, Dijon vinaigrette, rocket & capers</i>	120
Seasonal Fattoush Salad (V) <i>mixed greens, rosa tomatoes, cucumbers, radish, red onion, mint and sumac Arabic croutons with a pomegranate olive oil dressing</i>	75

Mains

Roasted Butternut Manti (V) <i>pasta pockets with roasted butternut, warm yoghurt, spiced paprika butter, crispy lentils</i>	175
Stuffed Roasted Eggplant (VF) *(N/A) <i>whole roasted eggplant, slow cooked tomato, burghul, lentils, currents, toasted seeds and tahini sauce</i>	180
Lamb Shoulder (WF) <i>tomato barley "risotto", molasses roasted lamb, sumac red onion, feta, roasted eggplant, broccoli, dry olives</i>	255
Coconut Red Curry Oxtail (N)(WF) <i>slow cooked oxtail, fragrant coconut red curry sauce, braised butternut, coriander, peanuts, toasted coconut & basmati rice</i>	190
Fish of the Day (GF) (WF) <i>pan seared fish, baby potatoes, Arabic coconut broth, whole shell mussels, lime butter, radish, coriander</i>	220
Grilled Steaks <i>served on smokey eggplant yoghurt with Arabic tabbouleh salad & grilled Arabic bread with harissa, red onion and parsley</i>	
<i>grilled sirloin with rosemary salt & beef jus</i>	198
<i>grilled rib eye with beef jus</i>	285
<i>grilled ostrich steak with sage salt & whipped feta</i>	225
Extra: <i>House cut potato wedges</i> *(N/A)	28

Vegetarian (V) Wheat Free (WF) Vegan (VF) Nuts (N) Gluten-Free (GF)
Not Available During Load - Shedding *(N/A)
Not all ingredients are listed in dishes, please advise if you have any allergies