

4-6pm

Monday – Friday

£16.50

2 courses

£19.95

3 courses

## Starters

### **Soup of the Day**

With fresh bread

### **Hoummus V**

Middle Eastern dip made from pureed chickpeas blended with lemon juice & tahini sauce

### **Baba Ghannouj V**

A Levantine dip made from smoked chargrilled aubergine, mixed with tahini and fresh lemon juice

### **Falafel V**

A mixture of broad beans, chickpeas & herbs served with tahini sauce salad

### **Kafta Meshwi**

Grilled minced marinated lamb served with spicy harissa sauce

### **Samboussek: N**

#### **Meat/ Chicken/ Cheese**

Fine pastry parcels filled with a choice of: minced lamb blended with pine kernels & parsley/ saffron chicken & parsley & onions/ feta cheese & mint

### **Halloumi Meshwi V**

Baked Halloumi cheese melted on a fresh bread base

## Mains

### **Lamb Couscous**

Braised Lamb on a bed of fluffy steamed couscous with root vegetables, onion & sultana preserve

### **Kafta Grill**

Minced lamb skewers served with salad and rice or couscous

### **Chicken Skewers and Five Bean Salad**

Chicken Skewers served with a mix of five types of beans with tomato dressing topped with caramelised feta cheese

### **Vegetarian Pastilla V**

Crispy filo pastry filled with spinach, red peppers & feta cheese with sautéed spicy potatoes

## Desserts

### **Baklawa N**

Rich sweet pastries made with layers of filo pastry, nuts, sweetened syrups and honey

### **B'ghrir N**

Moroccan Pancakes covered in honey and toasted almonds served with ice cream

V vegetarian N contains nuts. Note that our dishes may contain nut traces or gluten. Please inform your server if you have any allergies. All prices include VAT. A 12.5% discretionary service charge will be added to your bill.