VEGAN CHRISTMAS MENU

Minimum 2 persons

Glass of Liban Lebanese red or white wine per person

STARTERS

Truffle Oil Hummus v

Falafel v

Chickpeas & broad beans, served with tahina & garlic sauce

Grilled Halloumi with pomegranate sauce v

MAINS

Moussaka v

Aubergines, chickpeas, tomato sauce, onion, garlic

OR

Libani v

Grilled halloumi with seasoned mix peppers and aubergines

Served with fattoush salad, Lebanese rice, Batata Harra

DESSERTS

Mango or Creme Brûlée v

Classic creme brûlée with mango

OR

Chocolate Soufflé v

AFTERS

Lebanese pot of tea and baklava $oldsymbol{v}$





#LIBLIFE





10% discretionary service charge applies.

For all reservations contact the manager or email us on **info@libantapas.com**DEPOSIT REQUIRED ON BOOKING

VEGAN NEW YEAR'S EVE MENU

Minimum 2 persons

Glass of champagne per person

STARTERS

Truffle Oil Hummus v

Falafel v

Chickpeas & broad beans, served with tahina & garlic sauce

Fatayer spinach v

(spinach stuffed pastries)

MAINS

Libani v

Grilled halloumi with seasoned mix peppers and aubergines

OR

Okra stew with chef sauce v

Cooked with tomatoes onions, fresh coriander and Lebanese olive oil

Served with fattoush salad, Lebanese rice, Batata Harra

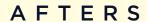
DESSERTS

Mango or Creme Brûlée v

Classic creme brûlée with mango

OR

Chocolate Soufflé v



Lebanese pot of tea and baklava $oldsymbol{v}$

£48.00 • PER PERSON









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