



**NEW YEAR'S EVE 2021**

**TO WET THE PALATE**

MARINATED ANCHOVIES, TOMATOES, RED ONIONS & ZA'ATAR  
ON GRILLED SOURDOUGH DF

**FROM THE EARTH**

SMOKEY AUBERGINE, TAHINI & ZHOUG TO DOUBLE DIP WITH FLUFFY PITA VG

JERUSALEM ARTICHOKE ON WHIPPED MANOURI V GF

GRILLED COURGETTE TWO WAYS, CRISPY ONIONS,  
PINE KERNELS, LABNEH DRIZZLE V GF

**FROM LAND & SEA**

CHOOSE ONE

GRASS-FED ANGUS SIRLOIN TAGLIATA MARINATED WITH RAS-EL-HANOUT & URFA CHILLI,  
CHARCOAL GRILLED HISPI CABBAGE, CRISPY SAGE

SALMON GLAZED WITH POMEGRANATE MOLASSES & PUL BIBER,  
WHIPPED SWEET POTATOES & BARBERRIES

GIANT PRAWNS GRILLED ON CHARCOALS,  
MEDITERRANEAN HERBS DRESSING

[VEGETARIAN OPTION TO BE CONFIRMED]

**ON THE SIDE**

CHARRED CAULIFLOWER, LEMON-ZEST CRÈME FRAICHE, POMEGRANATE MOLASSES V GF

CRISPY ROSEMARY POTATOES V GF

**SWEET ENDING**

PLATTER OF DELAMINA'S SIGNATURE DESSERTS:

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS GF

CHOCOLATE & PRALINE GANACHE WITH ROASTED NUTS & OLIVE OIL, TOPPED WITH RASPBERRIES  
& SALTED SESAME BITS GF

PARFAIT OF HALVA & ROASTED ALMONDS, DATE SYRUP & RAW TAHINI DRIZZLE GF

PLEASE NOTE SOME DISHES MAY CHANGE DUE TO SEASONALITY OR AVAILABILITY