

COMPTOIR LIBANAIS

# New Year's Eve Feast

on arrival

**Lebanese Pickles**

VG

**Roasted Almonds**

VG

**Marinated Olives**

VG

+

**Prosecco, Simpatico**

a smooth, fresh and well balanced sparkling wine

Veneto, Italy

## MEZZE TO SHARE

**Warm Olive Oil Flatbread**

VG

**Comptoir Hommos**

with pistacho dukkah

VG

**Muhammara**

roasted pepper and walnut dip, topped with Urfa chilli

VG

**Falafel**

crisp chickpea patties, coriander and parsley finished with tahina sauce

VG

**Lamb Kibbeh**

lightly spiced handmade ground lamb parcels finished with mint yoghurt sauce

## MAINS

please choose one

**Chargrilled Chicken Shish**

marinade in taouk spices with cranberry, onion and molasses with herb scented bulgar

**Aubergine Tagine**

slow-cooked aubergine, tomato, onion & chickpeas served with couscous, vermicelli rice, or quinoa

VG

**Seabass Sayadiyah**

with Lebanese rice topped with crispy onions, tarator sauce and yemen salsa

## DESSERTS

please choose one

**Mango Cheesecake**

topped with a layer of sweet mango, pomegranate seeds and pistachios

V

**Chocolate Cardamom Brownie**

with date and tahina molasses, vanilla ice-cream

V

to finish with

**Fresh Rose Mint Tea & Baklawa or English Tea**



### PLEASE SCAN THE QR FOR ALLERGENS

Due to the layout & operation of our kitchens we cannot guarantee that any of our dishes are allergen free; in particular sesame seeds & nuts. Please ask your server for our full allergen table highlighting allergens directly present in our dishes.

### SYMBOL GUIDE:

(V) Vegetarian - (VG) Vegan

An optional gratuity of 12.5% will be added to your bill which is paid directly to our team members. Prices include VAT.