YallaYalla

NEW YEAR'S EVE FEAST *

MEZZE
to share

Lebanese Pickles / VG

Batata Harra / VG
spiced potato with garlic, tomato, peppers sumac & fresh coriander

Muhammara / VG
roasted pepper and walnut dip, topped with Urfa chilli

Warm Olive Oil Bread / VG

Yalla Yalla Hommos / VG
with pistachio dukkah

Falafel / VG
crisp chickpea patties, coriander and parsley finished with tahina sauce

MAINS
please choose one

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

Lamb Kofta & Sour Cherry Tagine
spiced lamb kofta with sweet potato and cherry tagine, with toasted almonds

Mixed Grill
- for an extra £8pp -
selection of lamb kofta, chicken kofta, chicken taouk, chicken wings served with Yalla Yalla salad and vermicelli rice

Cauliflower & Chickpea Tagine / VG
slow-cooked chickpeas and cauliflower with fragrant green zhug and coriander

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

Muhammar Lamb Shoulder
- for an extra £15pp - (min for 2)
It takes 24 hours of marinating in garlic, ginger, herbs and spices to infuse all the flavour into our signature dish: shoulder of lamb, slow roasted with figs, prunes, sultana & pistachios, served on a bed of couscous and drizzled with a rich lamb broth

DESSERTS
please choose one

Chocolate & Cardamom Brownie / V
with date and tahina molasses, vanilla ice-cream

Selection of Baklawa / V
with pistachio and rose petals

Festive Mouhalabia / V
orange blossom and cinnamon milk pudding with winter spiced dried fruit compote

*min for 2 people

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.