



£26.95 Per Person

**STARTER**

**KEMIETTE FOR TWO**

Chefs selection of homemade dips and salads with two brik pastry parcels.  
Served with warmed pitta bread. (v) optional

**BASTILLA SEYADIA**

Brik pastry parcel filled with cod and prawns cooked with spices, fresh herbs, diced vegetables and angel hair pasta.

**CREVETTES MCHERMLA**

King prawns cooked in a spicy tomato sauce with garlic, cumin, caraway and fresh coriander.

**BETENJAL BEL TAHINA**

Grilled aubergine marinated with chilli, garlic and coriander with tahini dressing, pomegranate and toasted sesame.

**KIBBEH**

Deep fried bulgur wheat dumplings filled with minces beef, onion and spices served with tzatziki and salad.

**MAIN COURSES**

**LEVANTINE CHICKEN**

Boneless chicken legs, marinated in Syrian 7 spice, garlic, lemon juice and yoghurt. Grilled and served with fattoush salad and either rice or homemade chips.

**TAJINE BOUSTAAN**

Sweet potato, squash, mooli, celery and mixed peppers cooked with North African spices, fresh coriander, tomato, apricots and chickpeas, served with couscous (v)

**ACHET KHODAR**

Brik pastry parcel filled with roasted Mediterranean vegetables, feta cheese and fresh basil.  
Served with a tomato and chilli bulgur and mixed leaf salad.

**TAGINE BELDI**

Slow cooked lamb with onion, garlic, ginger, ras el hanout, potato, carrot and black olives, topped with fresh coriander.  
Served with tagine bread or couscous.

**HOUT BEL DERSA**

Pan fried Sea Bream and king prawns cooked in a herby, harissa and tomato dersa with new potatoes and green beans.

**TAGINE BERKOOK**

Cubes of lean tender chunks of boneless beef with prunes, apricots and toasted almonds in an onion, ginger sauce with a hint of cinnamon. Topped with toasted sesame seeds and fresh coriander. Served with bread or couscous.

**DESSERTS**

**CHOCOLATE BROWNIE**

Served warm with milk chocolate sauce and a choice of vanilla, hazelnut or pistachio ice cream.

**TIRAMISU**

Classic, made in the authentic Italian way with espresso soaked ladyfingers layered a light and airy mascarpone cream, dusted with cocoa powder.

**CARAMELISED FIG TART**

Served warm with honeyed Greek yoghurt with a hint of cinnamon

**SORBET SELECTION**

2 scoops, ask food servers for selection.

*Accompanied by Algerian mint tea.*