

LUNCH MENU

12:00-15:00
3 Courses for 198

— MEZZE —

Hummus

Chickpea Puree, Tahini, Lemon, Olive Oil

Moutabal

Smoked Eggplant, Tahini, Lemon, Olive Oil

Tabbouleh

Parsley, Mint, Tomato, Cracked Wheat, Lemon, Olive Oil

Fattoush

Lebanese Garden Salad, Toasted Pita, Sumac, Lemon
Vinaigrette

— MAIN PLATES —

*Mains Served with Rice Pilaf or Za'atar Fries

Chicken Taouk

Chicken Breast, Garlic, Earthy Spices, Garlic Sauce

Eggplant Fattah

Roasted Eggplant, Chickpeas, Yoghurt, Garlic, Crispy Bread, Pine Nuts

Beef Kebab

Tenderloin, Arabic Spices, Roasted Tomatoes and Onion + 48

Spicy Kafta

Minced Lamb and Beef, Tahini Sauce +38

— DESSERT —

Baklava

Phyllo Pastry, Blend of Nuts