

THE GRILL

MAINS

MIXED GRILL

Chicken shish & lamb kofta served with Arabic rice, fattoush salad, toasted flatbread, daqoos sauce, tahini yoghurt & garlic dip.

LAMB KOFTA

Lamb kofta served with Arabic rice, fattoush salad, toasted flatbread, daqoos sauce and a tahini yoghurt dip.

CHICKEN SHISH

Marinated chicken cubes served with Arabic rice, fattoush salad, toasted flatbread, daqoos sauce and a garlic dip.

MIDDLE EASTERN MOUSSAKA (V, Ve)

Roasted vegetables in a rich tomato & garlic sauce served on a bed of Arabic rice with a toasted flatbread.

SIDES

CHICKEN SHISH SALAD

Chicken shish served on a bed of fresh cucumbers, mixed peppers romaine lettuce, tomatoes, pomegranate seeds with a zingy lemon, pomegranate and olive oil dressing.

MIXED OLIVES (V, Ve)

A selection of black and green olives.

MIXED PICKLES (V, Ve)

A selection of mixed pickles.

BABAGANOUSH (V)

Creamy babaganoush served with pomegranate molasses and a toasted flatbread.

HOUMOUS (V, Ve)

Tahini Houmous served with a toasted flatbread.

SUMAC DUSTED FRIES (V, Ve)

Skin-on-fries served with our zingy sumac seasoning.