

## MIDDLE EASTERN DINING EXPERIENCE

A curated selection of dishes to share, followed by your chosen dessert

Prawns, pickled rhubarb, black garlic mayonnaise, pistachios

Chargrilled beef carpaccio, fig, tamarind, parsnip torshi

Labneh rolled in linseed, radicchio, walnuts, lavash cracker, pomegranate molasses

Bandari spiced charred squid, coriander chermoula, shirazi salad

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Veal and octopus kebab, fennel, red meat radish, saffron yogurt

Honey and za'ater grilled chicken poussin, cauliflower and lemon

Khoresh bademjan, red lentil, preserved lemon, sour yogurt, black pepper

Served with ~

Griddled broccolini, goats curd, zhoug

Saffron bulgar wheat, crispy shallots, golden raisins

**OR**

Roasted batata harra potatoes, pickled chilli, sour yogurt

Please choose one dessert for the table

Steamed orange pudding, saffron ice cream, candied pistachio

Chocolate and cardamon mousse, sour cherries, yogurt sorbet

Date molasses sticky toffee, caramel sauce, orange ice cream

Minimum diners x8 pax

*Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made. Vegan and other dietary requirements available upon request.*