

MEDITERRANEAN CUISINE



THURSDAY, 30TH MAY, 2024

FIRST SERVING

SHAWARMA BEEF: SERVED IN A WARM TORTILLA POCKET WITH FRESH GRILLED TOMATOES, PARSLEY & ONION TIPPINGS AND TAHINI SAUCE 

HUMMUS: BLENDED CHICKPEAS MIXED WITH TAHINI AND LEMON JUICE  D/GFA 

BATATA HARRA, SPICY POTATOES IN A ZESTY LEMON AND GARLIC MARINADE  D/GFA

TRUFFLE ARANCINI: ITALIAN RICE BALLS FILLED WITH A CREAM, TRUFFLE-INFUSED RISOTTO ENCASED IN A GOLDEN, CRISPY BREADCRUMB COATING  

PORK SOUVLAKI: GRILLED PORK SKEWERS INFUSED IN A DELICIOUS GARLIC, BRIGHT AND AROMATIC MARINADE  D/GFA



SECOND SERVING

CHEESE ROKAKAT: CRISPY SPRING ROLL WRAP, STUFFED WITH A TRIO OF CHEESE  

KOFTA BALLS: GROUND BEEF WITH PARSLEY, ONION AND LEBANESE 7 SPICES, SERVED IN CHERRY SAUCE  D/GFA

SHRIMP PAELLA: SHRIMPS SERVED WITH PEPPER, ONION, PAELLA RICE, TOMATO, SPICES GARLIC AND PEAS  GFA

FALAFEL: A MIXTURE OF CHICKPEAS, HERBS AND SPICES SERVICED WITH LETTUCE, TOMATOES, RADISH AND TAHINI SAUCE  

GREEK SALAD: A TRADITIONAL GREEK SALAD WITH SLICES CUCUMBERS, TOMATOES, GREEN BELL PEPPER, RED ONION, OLIVES, THYME AND FETA CHEESE   GFA

 | Vegetarian

 | Vegan

GFA | Gluten Free Available

DFA | Dairy Free Available

VA | Vegan Available

If you have any dietary requirements, please advise your server. We cannot 100% guarantee that any dish is allergen free. As your safety is our primary concern, if you have any allergies we request that you think carefully before placing your order. Allergies are life threatening.

