



# Sonara Restaurant

## Starters

### Green pea mint cold soup *Vg G*

A chilled symphony of green peas and cucumber, crowned with delicate Indian papad crackers and creamy local feta cheese

### Muhammara *N*

A rich tapestry of walnuts and grilled red bell pepper, fresh herbs, adorned with vibrant pomegranate jewels

### Summer green hummus *S N*

A vibrant blend of tahini, chickpeas, olive oil, parsley, broad beans, peas, and lemon juice

### Smoky aubergine dip *Vg N*

A luscious dip crafted from smoked aubergine pulp, sumac, tahini, and crispy garlic onions

### Chicken caesar salad *D G*

Grilled chicken served on baby sucrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons, and jalapeño dressing

### Watermelon & feta salad *Vg D N*

A harmonious medley of watermelon layers, dehydrated olives, pickled onion, oregano, feta cheese, balsamic glaze, and pine seeds

### Crudités

An assortment of vibrant, fresh vegetables

## Main Course

### Signature firewood rotisserie

Succulent lamb slow-cooked to perfection over a crackling firewood rotisserie. This traditional cooking method infuses the meat with a smoky depth, served with a rich, flavorful jus

### Fire-grilled shrimp *SF*

Fire-cooked shrimp, marinated with sriracha sambal, accompanied by grilled lime

### Black angus beef tagliata *N*

Firewood-grilled black angus beef, tender and succulent, kissed with a goma sesame glaze, nested in a toss of tagliatelle vegetables

## Sides

### Fire-grilled farm vegetable tian *Vg G*

Selection of fire-grilled vegetables, in a tangy tomato sauce, drizzled with rich pesto

### Future farm local mushroom freekeh risotto *D*

A creamy harmony of freekeh, mushroom, and asparagus, enriched with the nutty essence of parmesan cheese

### Baked potato wedges

Crunchy potato wedges, baked with onion and olive oil

## Dessert

### Apple tart tatin *D N G*

An elegant baked apple tart, caramelized to perfection, served with a dollop of Chantilly and velvety vanilla ice cream

*Vg* - Vegetarian *G* - Gluten *D* - Dairy *N* - Nuts  
*S* - Sesame Seeds *SF* - Shellfish *E* - Egg