



Sonara Restaurant

(VEGETARIAN VERSION)

Starters

Green pea mint cold soup *G D*

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 *SS N*

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

Smoky aubergine dip *N*

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

Caesar salad *D G*

Baby succrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons, and jalapeño dressing

Watermelon & feta salad *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

Mandarin infused artichoke tajine

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes, and green peas

Fire-grilled farm vegetable tian

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

G - Gluten *D* - Dairy *N* - Nuts *SS* - Sesame Seeds