



STARTERS

Fattoush salad *Veg*

Wild zaatar herbs & vegetable salad with pomegranate molasses & lemon dressing topped with crunchy sumac croutons

Green lentil & celery salad *V*

Green lentils, crisp celery with tangy pomegranate dressing

Tabbouleh salad *V*

A zesty salad with fresh herbs, quinoa & tomatoes

Stuffed vine leaf roll *V Veg*

Rolled vine leaves with rice & herb filling

Chef's hummus *S N*

Chickpea puree with tahini topped with pine seeds

Baba ghanoush *N*

Smoked eggplant caviar topped with pomegranate

Assorted bread basket *G*

Assorted pickled vegetables *V Veg*

MAIN COURSE

"Signature Madfoon" lamb

7-hour slow-cooked lamb with yemeni spices

Chargrilled kefir chicken tawook *D*

Chargrilled chicken marinated in spices & kefir

Beef kofta *G*

Succulent minced beef kebab

SIDES

Grilled vegetables with sumac & olive oil *V Veg*

Fresh fire grilled vegetables topped with tart sumac & olive oil

Potato harra with garlic & coriander *V Veg*

Crispy, spiced potatoes roasted with garlic & coriander

Mujadara rice with crispy onions *V Veg*

Rice cooked with lentils topped with crispy onions

DESSERTS

Rose & orange blossom mahalabiah pudding *D*

Traditional Middle Eastern pudding infused with rose & orange blossom

Fruit platter *V*

V - Vegan *Veg* - Vegetarian *S* - Sesame Seeds

G - Gluten *N* - Nuts *D* - Dairy