

Appetisers

Vegetable Bureek

A Delicate Blend Of Spiced Potato, Light Cheese And Spanish Olives, Delivered In A Crispy Pastry Wrap. Served With Chef's Special Mild Harissa Dipping Sauce And Black Olive Purée. (Ve)

Stuffed Chard

Melt In The Mouth Oven Baked Chard (Fresh From The Farmer's Market), Stuffed With A Fragrant Herby Rice. Served On A Velvety Bed Of Puréed Mediterranean Veg. (V)

Maggie's Frittata

A Tantalizing Twist On The Classic Italian Frittata. Diced Potato, Peas And Olives Pack An Extra Punch Of Flavour In This Mediterranean Classic. (V)

Potato Embatten

A Traditional Libyan Entrée That Encases A Herby Red Lentil Filing In Sliced Potato. Lightly Fried Until Golden, And Served With A Refreshing Zing Of Courgette And Mint Salsa. An Absolute Tangy Treat For The Taste Buds! (Ve)

Cavolfiore Fritti

Crispy Sautéed Cauliflower, Delicately Infused With Garlic And Fragrant Herbs, Served On A Bed Of Puréed Mediterranean Veg. Finished With A Dollop Of Zingy, Cumin Infused Yoghurt. (V)

Mains

Chef's Okra Ravioli

A Delicate, Buttery Fresh Ravioli With A Herby Okra Filling, Bathed In A Spicy, Thyme-Infused Tomato Sauce. Served With A Garlic, Lemon & Basil Drizzle. (V Or Ve)

Vegetable Couscous

A Fragrant, Spicy Stew Of Butternut Squash, Zucchini, Carrot, Potato, Onion And Chickpeas, On A Bed Of Light And Fluffy Couscous. (V Or Ve)

Rishtet Burma

Fresh Pasta Bathed In A Spicy Tomato-Based Sauce Of Green Lentils, Fava Beans, Chickpeas And Fenugreek. Topped With A Splash Of Lemon Juice. (V e)

Chef's Moussaka

A Classic Mediterranean Dish Of Delicately Layered Eggplant, Potato, Courgette And Peppers Delicately Fried To Perfection In A Herby Tomato Sauce. Served With Your Choice Of Chef's Special Basmati Rice Or Mediterranean Flatbread. (Ve)

Bamia

A Fragrant Okra Stew With Fresh Tomatoes, Onion, Garlic & Cilantro. Served With Chef's Special Basmati Rice . (Ve)

Bazalia

A Warming Curry That Combines The Hearty Goodness Of Green Peas And Carrots With An Aromatic Array Of Tantalizing Spices. Served With Chef's Special Basmati Rice Or Oven-Baked Naan Bread. (Ve)

Desserts

Basbousa

Semolina Cake Soaked In Blossom Syrup, Topped With Pistachios And A Sprinkle Of Rock Salt. Served With A Scoop Of Vanilla Ice Cream. (V)

Knefah

A Traditional Middle Eastern Dessert Of Delicate Cheese Pastry Soaked In Sweet Syrup, Topped With A Crunch Of Ground Pistachios. (V)

Muhalabia

A Traditional Libyan Dessert Of Blossom Water Infused Milk Pudding Topped With Coconut Flakes, Pistachios, Ground Cinnamon, Nutmeg, And Golden Raisins. (V)

Tiramisu

A Classic Italian Dessert Of Ladyfingers And Creamy Layers Infused With Coffee. Topped With A Generous Sprinkle Of Dark Chocolate Flakes. (V)

Chef's Special Chocolate Mousse

A Rich, Yet Moorishly Light And Airy Whipped Chocolate Mousse, Topped With A Generous Sprinkle Of Dark And White Chocolate Flakes. (V)