

VALENTINE'S MENU

*Kalamata Olives and Pickled Tursu
Virgin mojito*

starter

*Medium Mezze (shared between 2) (v)
Bourek
Crevettes Mchermla
Spiced Red Lentil Soup (ve)
Baba Ghanoush (ve)*

main

*Brochettes Casbah (mixed grill)
Sea Bass with homemade Dersa and Skin on fries
Cauliflower steak with Tahini and pomegranate
molasses (ve)
Tbikha (vegetable tagine with artichoke bottoms)
(ve)
Couscous Royale*

dessert

*Homemade Raspberry and Mascarpone cheesecake
Rose water Sorbet/ Lemon Sorbet (2 scoops)
Homemade baklava*

2 COURSES £30
3 COURSES £35