<u>Mezze</u>

Dip/Mix dips plater (10/22.9)

Pumpkin hummus, baba ganoush, beetroot labneh & muhummara,

served with flat bread (V, REQ GF/VV)

Baked camembert (21.9)

Topped with your choice of bacon chilli jam **or** burnt fig jam

served with flat bread (REQGF)

Burrata (28.9)

Served with roast pumpkin, sage pesto & flat bread (V, REQ GF)

Spiced cauliflower (19.9)

Crispy fried cauliflower topped with beetroot and mint yoghurt,

Spanish onion, Parsley & dukkah (GF, V, REQ VV)

Fritters (16.9)

Falafel like fritters made with chickpea, fava beans, Zucchini and

carrot topped with (toum) garlic sauce (GF, VV)

Falafel (16.9)

Chickpea falafels (4) served with pumpkin hummus (GF, VV)

Polenta (18.9)

Crispy Fired polenta served with garden salad (GF, VV)

Eggplant (16.9)

Slow cooked Eggplant and peppers in a tomato lime & mint sauce served with flat bread (VV, REQ GF)

Mushroom & asparagus (19.9)

Sautéed mushrooms and asparagus with turmeric,

lemon butter sauce (GF, V, REQ VV)

Spicy mussels (19.9)

Mussels, chorizo, tomato, chilli, garlic, parsley & white wine (GF, DF)

Squid (19.9)

Chargrilled House marinaded squid spiced with Aleppo pepper & sumac served with garden salad (GF, DF)

Main/Share

Spicy prawns (32.9)

Pan-fried prawns & vegetables with chilli, lime, coriander, garlic and tamarind sauce served with rice (GF)

Halloumi (29.9)

Crispy fried halloumi cubes with potatoes, green beans, fresh tomatoes and caramelised onion and dusted with sumac (GF, V)

Chargrilled chicken (29.9)

Lemon & mustard marinated chicken thigh fillets served with pearl couscous salad (REQ GF)

Falafel main (27.9)

Falafel (6) served with salad, bread & pumpkin hummus (GF, VV)

Garlic prawns (32.9)

Pan-fried prawns, parsley, cream & white wine served with rice (GF)

Beef cheek (37.9)

Braised beef cheek cooked for 6 hrs served on a bed of cinnamon spiced sweet potato mash (DF, GF)

Duck ragout (29.9)

Slow cooked duck with pomegranate molasses & crushed walnuts served with rice (DF, GF)

Adas Polow (27.9)

Traditional Iranian dish of brown rice, lentils, caramelised carrots, onion, almond flakes and cinnamon spiced sultanas (GF, VV)

Lamb risotto (32.9)

Risotto of de boned lamb shank cooked in a rich tomato and balsamic base sauce (REQ DF, GF)

Eggplant risotto (29.9)

Risotto of eggplant and artichoke hearts (GF, V, REQ VV)

Mushroom risotto (29.9)

Risotto of mushroom, kale, parsley and fennel (GF, V, REQ VV)

Seafood risotto (36.9)

Spicy risotto of seafood with chilli, turmeric and saffron (GF)

Sides

| Flat bread (REQ GF) | 6 |
|-----------------------------------|----|
| Steamed jasmine rice (GF, VV) | 6 |
| Marinated olives (GF, VV) | S |
| Patatas bravas (GF, VV) | 10 |
| Patatas a la chorizo (GF, DF) | 16 |
| Pearl couscous salad (VV) | 10 |
| Spicy sweet potato chips (GF, VV) | 11 |

Banquet

(4 person min) price per person \$50

- 1) Mix dips platter, fritters, eggplant, cauliflower, Adas polow (REQ VV)
 - 2) Mix dips, falafel, cauliflower, haloumi, Mush/kale risotto (V)

(4 person min) price per person \$55

- 3) Mix dips, patatas, cauliflower, haloumi, chargrilled chicken
 - 4) Mix dips, cauliflower, falafel, haloumi, Lamb risotto

(4 person min) price per person \$66

5) Mix dips, fritters, cauliflower, haloumi, squid, seafood risotto

Desserts

| Rose water flavoured turkish delight (GF, VV) | 9.9 |
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| Vanilla & Rum Panna cotta served with raspberry coulis (GF) | 12.9 |
| Vanilla Ice-cream , choice of toppings (barberries jam, Raspber | rry |
| coulis or Passionfruit) | 10.9 |
| Persian love cake, Almond, cardamom and saffron topped wit | :h |
| fresh cream, ricotta and orange blossom & pistachio (GF) | 14.9 |
| Gorgonzola and picked pears served with bread (REQ GF) | 19. |