



VALENTINES MENU

THE ART OF COLD AND HOT MEZZA

HUMMUS

Chickpeas puree, tahina sauce, lemon salt.

TABOULEH

Traditional Lebanese salad with almond flakes and pomegranate

CHICKEN LIVER

Chicken liver prepared with garlic and lemon juice and pomegranate

BATATA HARA

fried potato cubes with garlic, chilli, and coriander

MIX FATAYER

pastry triangles filled with spinach, meat, or cheese

MAIN COURSE

(CHOOSE ONE)

ORNINA GRILLED SHRIMP

Charcoal grilled shrimp with a mixture of garlic paprika fresh coriander
Lemon juice served with vegetables sauteed and tartar sauce.

MOROCCAN LAMB TAGINE

Traditional Moroccan tagine with lamb and sauce with prunes.

CHICKEN AL KIEV

Breast of chicken, which is stuffed with herbs and cheese mozzarella, mushroom.
With White sauce served with fries

KIBBEH BEL LABAN(YOGURT)

Traditional classic middle eastern dish of kibbe in cooked garlic and yogurt sauce. Served with white rice.

DESSERTS

(CHOOSE ONE)

RASPBERRY MOUSSE CAKE

Raspberry flavoured white mousse with crunchy tart.

CHEESECAKE

Classic New York cheesecake and strawberry sauce

BEVERAGES

WHITE

Outback jack Pinot Grigio, Australia
Sauvignon Blanc/ Chardonnay, Table mountain, South Africa

RED

Outback Jack Shiraz, Australia
Cabernet Sauvignon/ Merlot, Table Mountain, South Africa

ROSE

Wilderness Bay, South Africa

SPARKLING

Piccini Vino Spumante Extra Brut, Italy