

**Tabbouli Salad**

Finely hand chopped parsley, bulgur, spices, tomatoes, lemon, extra virgin olive oil

**Seasoned Olives**

Cumin, dill, olive oil

**Hummus Sampler**

Creamy chickpea topped with, slivered almonds, assorted mushrooms

**Mohammara**

Roasted red pepper and walnut dip, cumin, pomegranate molasses

**Batenjan**

Deep fried eggplant steaks, tomato garlic mint salsa

**Seared Halloumi**

Halloumi, black olives, tomato, mint

**Shish Tawouk**

Marinated chicken thighs, oregano, garlic, served with toum dressing

**Lamb Kafta**

Ground lamb, onion, parsley, seven spices, barbequed and served with a mint yogurt dip

**Chermoula Prawns**

Seared prawns marinated in Moroccan chermoula

**Osmalliah**

Baked shredded katayfi stuffed with apricot clotted cream drizzled with orange blossom rose water

Food is served with freshly baked flat bread made tableside