# 2 COURSE LUNCH MENU

2 COURSES £22

# STARTERS

CHOOSE 1 OF THE FOLLOWING

#### BOREK E-G-M

Lamb Spring Rolls Served With Mint Yoghurt Sauce And Harissa Emulsion

#### ORIENTAL HOT HONEY WINGS SSD

Juicy chicken wings glazed with a sweet and spicy honey sauce, infused with middle Eastern spices. Garnished with toasted sesame seeds

#### ARTICHOKE SALAD M-MU-TN

A delightful medley of tender artichokes paired with vibrant beetroot, complemented by a zesty chickpea salsa. Topped with creamy whey cheese and garnished with crunchy candied walnuts

# MAINS

CHOOSE 1 OF THE FOLLOWING

#### SUMAC ROASTED CHICKEN EGAM

Juicy roasted chicken seasoned with sumac, lemon thyme and gravy

#### TALINE M'TEWEM GIN

Garlicky lamb meat balls with aromatic cumin confit garlic and preserved lemon garnished with toasted almonds

## PAN-FRIED TOFU

Soybean Curd In Massaman Curry Sauce, Topped With Crispy Rice Noodles And Coriander Oil

# SIDES

# FRIES 4

ADD TRUFFLE AND PARMESAN + £1 M

#### MIXED SALAD 4 MU

House Dressing, Garnished With Cherry Tomato, Cucumber And Beetroot

# ROASTED MIXED RAINBOW VEGETABLES 4 M

Chilli And Lemon Butterith Toasted Almonds

IF YOU HAVE A FOOD ALLERGY, PLEASE INFORM US WHEN ORDERING.

# HA 981BI

