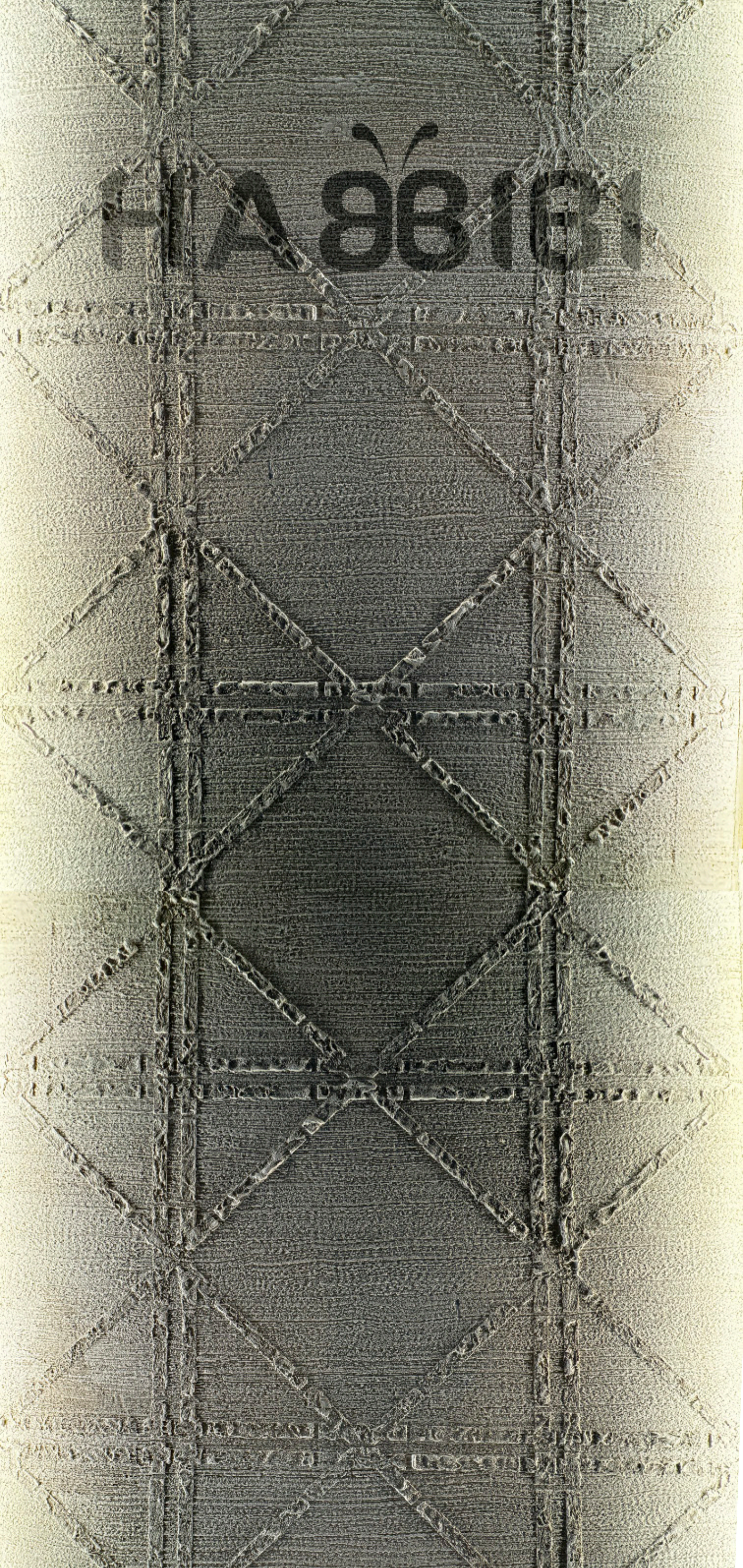


HA 88101



NIBBLES

MIXED OLIVES 4 Marinated in lemon, chilli and parsley	CANDIED MIXED NUTS PN-TN 5 A delectable assortment of mixed nuts coated in spiced honey and fragrant vanilla
HOUMOUS S-G 7 Chickpeas, lemon, garlic. Accompanied with grilled Arabic flatbread	ARABIC FLAT BREAD G 3 Brushed with raz hanout infused oil

SMALL PLATES

LAMB BOREK E-G-M 13 A rich and aromatic minced lamb, enhanced with mint olives. Wrapped in a crispy, golden pastry and finished with a zesty harissa emulsion	TRUFFLE GNOCCHI M-G 12 Pillowy gnocchi infused with earthy truffle, served in a luxurious creamy cheese sauce. Presented in a crispy parmesan cheese basket
ORIENTAL HOT HONEY WINGS S-SD 14 Juicy chicken wings glazed with a sweet and spicy honey sauce, infused with middle Eastern spices. Garnished with toasted sesame seeds	BEEF SHORT RIBS BOA BUN LP-G 18 Stuffed with ribs in home-made BBQ sauce garnished with pickled red onions
CHICKEN BANG-BANG E-LP-M-G 15 Served in a radicchio leaf, drizzled with a creamy, tangy and slightly sweet sauce. Paired with fresh vegetables	ARTICHOKE SALAD M-MU-TN 13 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
DYNAMITE PRAWNS E-FH-M-G-CR 14 Coated in sriracha & lime sauce. Served on a bed of crispy salad garnished with fresh chilli and spring onions	MUSHROOMS MEZE M-G-LP 10 Sautéed wild forest mushrooms in a creamy sauce on a crispy toasted bread

LARGE PLATES

ZA'ATAR ORANGE SALMON FH-M-S 21 Tender salmon fillet marinated in za'atar and orange zest. Served with roasted sweet potatoes and garlicky kale, finished with Saffron dill sauce	PAN-FRIED TOFU 16 Soybean curd in massaman coconut sauce, topped with crispy rice noodles and coriander oil
LOBSTER RAVIOLI E-G-M-CR 19 Served in bisque sauce. Perfumed with basil and toasted focaccia croutons	GRILLED JUMBO PRAWNS M-FH-SD-CR 21 Paired with couscous and a tangy, zesty cilantro, lime, and chili vinaigrette
TAJINE M'TEWEM G-TN 24 Garlicky lamb meat balls with aromatic cumin confit garlic and preserved lemon garnished with toasted almonds	

FROM THE JOSPER

LAMB CUTLETS E-G-M 19 Served with porcini creamy purée, accompanied with goat cheese and mango wrapped in crispy pastry parcels	SUMAC ROASTED CHICKEN E-G-M 22 Juicy roasted chicken seasoned with sumac, lemon thyme and gravy
10 OZ BLACK ANGUS RIBEYE M 34 This is a premium Argentinian cut, celebrated for its robust flavour which adds depth and juiciness to every bite	TORNADOS ROSSINI M-G 39 A Tenderloin filet steak served on a crouton topped with a rich creamy truffle sauce
9OZ IRISH WAGYU SIRLOIN M 41 Our Irish Wagyu sirloin is a premium beef cut reared in Ireland. Offering superior marbling, which ensures a rich, juicy texture	1KG ANGUS TOMAHAWK M 100 Recommended to share for two, served sliced with your choice of two sauces and two sides

ENHANCE YOUR STEAK

GREEN PEPPERCORN SAUCE 3 M	CAROLINA REAPER CHILLI SAUCE 3	CHIMICHURRI 3 SD	MUSHROOM SAUCE 3 M
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SIDES

JOSPER-ROASTED NEW POTATOES 6 In garlic and parsley	MIXED BABY LEAF SALAD MU 5 Served with cherry tomato, cucumber and beetroot toasted in house dressing
FRENCH FRIES 5 Seasoned with Maldon salt and rosemary ADD TRUFFLE AND PARMESAN +£1 M	KABSA RICE M-TN 5 Spiced kabsa rice with sultanas and cashew nuts
HABBIBI'S MAC & CHEESE M-MU-G 6 Enhanced with five different types of cheese topped with herbed crumbs	ROASTED MIXED RAINBOW VEGETABLES 6 M

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

M - MILK | G - GLUTEN | E - EGG | SD - SULPHUR DIOXIDE/SULPHITE | C - CELERY | L - LUPIN | MU - MUSTARD | SY - SOYA | FH - FISH
CR - CRUSTACEAN | ML - MOLLUSCS | PN - PEANUTS | TN - TREE NUTS | S - SESAME SEEDS