

# CHRISTMAS MENU

## STARTER

**Mixed platter** including Falafel, Deep Fried Tiger Prawn, carrot & courgette pastry, Goats cheese crostini and Hummus and Baba Ganouj

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## MAIN COURSE:

### **Shishtaouk**

Chicken cubes, marinated in a Mediterranean Yoghurt sauce and charcoal grilled on skewers.

### **Keshk Chicken**

Grilled supreme chicken breast, served in a rich creamy sauce with mushrooms.

### **Charcoaled Kafta**

Minced lamb with onion, fresh parsley and mix Mediterranean spices, charcoal grilled.

### **Charcoal Grilled Lamb**

Grilled fillet of lamb with courgette, mixed peppers and coriander, grilled on skewers.

### **Maghmour (V)**

A traditional slow simmering stew of aubergines, chickpeas, onions, fresh mint and tomato sauce.

### **Tiger Prawns**

Choice of baked prawns, Charcoal grilled or cooked in a creamy-garlic sauce

### **Catch of the day**

Ask your server

## Party Policies

*Parties of 50-60 avail of room exclusivity.*

**Service Charge Policy:** *We do add 12.5% service charge to your table's bill which goes 100% towards the staff that served you for all their hard work. Also, we cannot give individual bills to each person at a table.*

**BYO Policy:** *Please feel free to bring your own bottle (no corkage fee). We only allow wine and beer.*

## DESSERT

Choice of our homemade fresh cakes and Tea/Coffee

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## PRICES:

### LUNCH:

2 course meal €27

3 course meal with tea/coffee €30

### DINNER:

2 course meal €43

3 course meal with tea/coffee €47

