

CHRISTMAS MENU

STARTER

Mixed platter: Including Falafel, Deep Fried Tiger Prawn, Carrot & Courgette Pastry, Mozaik and Hummus and Baba Ganouj

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.

Lamb Chops

Charcoal grilled

Fillet Steak

Charcoal grilled

Maghmour (V)

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

Baked Tiger Prawns

Mediterranean style with red and green peppers, courgettes, brushed with olive oil and lemon juice.

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

PRICES:

LUNCH: (Mon-Wed)

2 course meal €27

3 course meal with tea/coffee €30

LUNCH: (Thu-Sat)

2 course meal €30

3 course meal with tea/coffee €33

DINNER: (Mon-Wed)

2 course meal €40

3 course meal with tea/coffee €43

DINNER: (Thu-Sat)

2 course meal €46

3 course meal with tea/coffee €49

