



PLATES TO SHARE

CHICKEN WINGS 17

garlic, coriander, lemon dressing

TABOULI 18

salad, parsley, mint, onion tomato, olive oil and lemon dressing

FATTOUSH 18

salad, cos lettuce, cucumber, tomato, onion capsicum, radish, parsley, pomegranate molasses dressing

HALLOUMI 19

grilled, tomato, cucumber, olives, candied walnut

SALT & PEPPER SQUID 19

HUMMUS 14

dip, chickpea, tahini, lemon, paprika

BABA GHANNOUJ 16

dip, charred eggplant, tahini, lemon

LABNEH 12

dip, dried mint, extra virgin olive oil

3 Dips to share 38

hummus, baba ghanouj, labneh

SAMBOUSIK 14

(3) pastry, spiced minced meat, onion, pine nuts

FATAYER 13

(3) pastry, English spinach, lemon

SHANKLISH & FETTA 14

(3) pastry with spiced cheese and tomato

9 pastries to share 35

sambousik, fatayer, shanklish

MAINS

MAGHMOUR 26

eggplant casserole, chickpea, garlic, onion, spiced, tomato sauce, basmati rice.

FALAFEL 19

tahini sauce, pickles, tomato, parsley mint salad

MUJADDRA 23

rice and lentil risotto, crispy onion, tomato and cucumber salad

FISH & CHIPS 29

grilled, served with salad

CHICKEN MANSAF 27

spiced lamb risotto, chicken breast, roasted nuts, salad and minted yogurt sauce

CHICKEN SHAWARMA 27

marinated, garlic sauce, pickles, grilled tomato, herb salad

GARLIC & LEMON CHICKEN 27

coriander potato and salad

SAHRA FEAST 29

3 BBQ skewers, kafta, chicken, lamb served with hummus, baba ghanouj, tabouli, pickles and garlic sauce

LAMB SHAWARMA 29

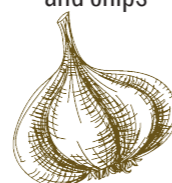
marinated and spiced, tahini sauce, grilled tomato, herb salad and pickles

CHICKEN FATTOUSH SALAD 24

grilled marinated breast served with fattouch salad

KAFTA BURGER 19

lettuce, tomato, onion, pickles, harissa mayonnaise and chips



SIDES

HOT CHIPS 10

CORIANDER POTATO 13

BASMATI RICE 8



BANQUETS

SAHRA BANQUET 58 per person

Hummus - 11mm Chickpeas ground with Tahini Garlic and Lemon Juice
Labneh and Oregano Herb (drained Yoghurt)
Roasted Babaghanouj - Eggplant roasted over open fire
Tabouli Salad and Olive Oil
Fattoush and Pomegranate Molasses
Coriander Potato
Chicken, Lamb & Kafta

THE HAREM BANQUET 75 per person

Hummus - 11mm Chickpeas ground with Tahini Garlic and Lemon Juice
Labneh and Oregano Herb (drained Yoghurt)
Roasted Babaghanouj - Eggplant roasted over open fire
Tabouli Salad and Olive Oil
Fattoush and Pomegranate Molasses
Garlic Chicken Wings
Coriander Potato
Pickles and Olives from Lebanon
Vine Leaves
Hand Rolled Sambousek with Pine Nuts
Falafel
Fried Cauliflower with Tahini & Pine Nuts
Chicken, Lamb and Kafta

SULTANS BANQUET 90 per person

Organic hummus
Labneh and Oregano herb (drained Yoghurt)
Roasted Babaghanouj
Tabouli Salad with Olive Oil
Fattoush and Pomegranate Molasses
Kibby Nayeh or Fried Kibby
Coriander Potato
Pickles and Olives from Lebanon
hand rolled Sambousek with Pine Nuts
Falafel
Fried Cauliflower with Tahini & Pine Nuts
Lamb Sausages
Grilled Garlic Prawns
Salt and Pepper Squid
Chicken, Lamb and Kafta

Vegetarian & Gluten free banquets are available on request

All our dishes and ingredients are made and prepared on premises and are free of any artificial flavour or colour.

Banquets are served and charged per number of guests seated on the table

WE DO NOT SPLIT BILLS

**YOU CAN'T CHANGE THE
DIRECTION OF THE WIND
BUT YOU CAN ALWAYS
ADJUST THE SAIL.**

