



## WINTER MEZZE SYMPHONY

**Soup of the day to warm you up**

**Tabbouleh** (seasoned parsley and chopped tomatoes salad)

**Hummus** (chickpeas paste with tahini)

**Baba Ghanoush** (eggplant puree also known as aubergine caviar)

**Muhammara** (walnut and roasted peppers with Aleppo chili)

**Falafel** (chickpea mixed with herbs and spices)

**Rakakaat** (seasoned cheese rolls with parsleys and spices )

**Lamb Sambousek** (pastry filled with mince and pine nuts)

**Spinach Fatayer** (pastry filled with spinach, chopped onions and sumac)

**Kibbeh Akross** (egg shaped lamb & bulgur mix, filled with mince & pine nuts)

**Warak Einab** (stuffed grape leaves also known as dolmades)

**Shish Taouk** (free range chicken, marinated and grilled to perfection served with toum)

**Lamb Koftah** (Lamb meat balls cooked in tomato sauce with saffron and pomogranate molasses served with Rice)

**Pickles** and warm home-made bread and Zaatar manoushi

***R550 per person***

***Kibbeh Nayeh***, Lebanese version of steak tartar, made from fresh lamb, minced, and mixed with bulgur wheat and spices, topped with chopped onions, mint leaves and olive oil (This special dish is prepared for same day consumption, hence, must be ordered in advance and it is priced at extra

***R150 per person***