



1st Course

Mezze Plate - Muhammara, Mutabal, Tzatziki, dolmas, olives, feta and Moroccan pickled vegetables served with pita

and

Choice of :

House-made Falafel with avocado tzatziki

or

Octopus with a relish of Niçoise olives, tomatoes, bell pepper confit, basil, capers & foglie del capperro

or

Autumn Salad - mixed chicories, arugula, Satsuma tangerine, Medjool dates, pomegranate, rose water buttermilk dressing

2nd Course

Choice of:

Muscovy Duck Kebab & Confit roasted eggplant and Thomcord grape caponata & apple caraway gastrique

or

Whole Roasted Branzino with harissa, garlic, lemon and turmeric cumin rice

or

Kebab Plate – Chicken shawarma with harissa yogurt, Beef marinated in raz el hanout with tzatziki and Lamb meatballs with green garlic tahini sauce served with turmeric cumin rice
(Option to substitute vegan kebabs)

Dessert

Chocolate Hazelnut Baklava

