



# Sonara Restaurant

## Starters

- Pumpkin soup with hazelnut oil & cheese croutons
- Edamame & Spiced Labneh Topped with Toasted Bread Chips
- Green Lentil & roasted Celery salad
- Oven baked Meat balls in carved potato nest with jus
- Mushroom tartelette

## Main Course

- Grilled Chicken marinated with Kefir & Peri-Peri Spices
- Soy glazed Grilled Beef skewer
- Nile perch filet with Capers & lemon sauce
- "Signature Madfoon" 7 hour Slow Cooked lamb with Yemeni Spices
- Veal blanquette with cream & mushroom sauce, baby heirloom carrots

## Sides

- Ratatouille Provençale Vegetables
- Olive oil crushed Coriander potatoes
- Green Freekeh with Chermoula herbs & local mushroom
- Oriental rice & Crispy Onion

## Desserts

- Apple Tatin tart & Chantilly
- Chocolate moelleux with Praline hazelnut heart
- Blossom Chia muhalabiya pudding with almond & pistachio