



# Sonara Restaurant

## Vegetarian

### Starters

#### Gazpacho with papad toast *G*

Cold tomato & cucumber soup topped with Indian sourdough crackers

#### Tropical coconut salad

Carrot, cucumber, tomato, coconut milk and fresh herbs with vegetable escabeche

#### Pink hummus *S N*

Colourful and flavourful dip made with tahini, chickpeas, olive oil, beetroot and lemon juice

#### Baba ghanoush *D*

Bell pepper & smoked aubergine dip with sumac crusted crouton

#### Caesar salad *D G*

Baby sucrine lettuce topped with parmesan, capers, charcoal brioche croutons and yogurt dressing

#### Bell pepper & feta salad *D N*

Bell peppers with Taiglaches olives, pickled onion, oregano, feta cheese, balsamic glaze and pine seeds

### Main Course

#### Lemon Artichoke tajine

Artichoke, baby potato, onion, olive, and lemon comfit tajine topped with coriander and parsley

#### Chargrilled vegetables

Perfectly grilled zucchini, eggplant, pepper and cauliflower seasoned with tangy chimichurri sauce

### Sides

#### Vegetable primavera risotto *D*

Creamy rice dish made with edamame, peas, asparagus, parmesan cheese and pesto

#### Potato and gherkins salad *V Vg*

Tangy potato salad made with chopped pickles, red onion, fresh dill & creamy Dijon mustard dressing

### Desserts

#### Hazelnut dacquoise *D N G*

Chocolate crèmeux with mascarpone chantilly & raspberries sorbet

#### Assorted mignardises *D N G*

Served with seasonal fresh fruits

*V* - Vegan *Vg* - Vegetarian *S* - Sesame Seeds

*G* - Gluten *N* - Nuts *D* - Dairy