



## VEGETARIAN MENU

### STARTERS

#### **Fattoush salad** *Veg G*

Wild zaatar herbs & vegetable salad with pomegranate molasses & lemon dressing topped with crunchy sumac croutons

#### **Green lentil & celery salad** *V*

Green lentils, crisp celery with tangy pomegranate dressing

#### **Tabbouleh salad** *V*

A zesty salad with fresh herbs, quinoa & tomatoes

#### **Stuffed vine leaf roll** *V Veg*

Rolled vine leaves with rice & herb filling

#### **Chef's hummus** *S*

Chickpea puree with tahini topped with pine seeds

#### **Baba ghanoush** *D*

Smoked eggplant caviar topped with pomegranate

#### **Assorted bread basket** *G*

#### **Assorted pickled vegetables** *V Veg*

### MAIN COURSE

#### **Lemon Artichoke tajine** *V Veg*

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

#### **Freekeh mushroom risotto** *D Veg*

Creamy mushroom risotto made with parmesan cheese & local mushrooms

### SIDES

#### **Grilled vegetables with sumac & olive oil** *V Veg*

Fresh fire grilled vegetables topped with tart sumac & olive oil

#### **Potato harra with garlic & coriander** *V Veg*

Crispy, spiced potatoes roasted with garlic & coriander

#### **Mujadara rice with crispy onions** *V Veg*

Rice cooked with lentils topped with crispy onions

### DESSERTS

#### **Rose & orange blossom mahalabiah pudding** *D Veg*

Traditional Middle Eastern pudding infused with rose & orange blossom

#### **Fruit platter** *V Veg*

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

*G* - Gluten *D* - Dairy