



NEST DINNER MENU

STARTERS *(Sharing)*

Cured beef carpaccio *D*

Served with confit tomato, date balsamic glaze,
and shaved shanklish cheese

Artichoke & baby marrow carpaccio *D N*

Delicately prepared with white balsamic lemon dressing,
pine seeds and shaved parmesan cheese

Mediterranean fattoush salad

A refreshing heirloom tomatoes, pickled radish, confit bell peppers
and chervil herbs in a lemon-mustard vinaigrette

Local fish salad *F SS*

With lemon tahini tarator sauce, green sea asparagus,
smoked eggplant caviar

G - Gluten N - Nuts D - Dairy F - Fish SS - Sesame Seeds

MAINS *(Plated, select 1)*

"Black cod" banadurah harra *F*

Simmered with capers, olive taggiasche, oregano and aromatic spices

or

Slow-cooked braised veal ribs *G*

Topped with crispy harissa breadcrumbs infused with garam
masala and dry mint, served with demi glaze jus

SIDES *(Sharing)*

Honey glazed heirloom roasted carrots

Infused with cumin, served on puree of parsnip flavoured
with tahini and yuzu

Middle Eastern saffron rice

Infused with saffron, dill, cardamom, young cranberry
and blueberry petals

DESSERT *(Plated)*

Pistachio dacquoise *D N G*

Layered with delicate kadaifi crisps, pistachio praline,
and a refreshing raspberry sorbet

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