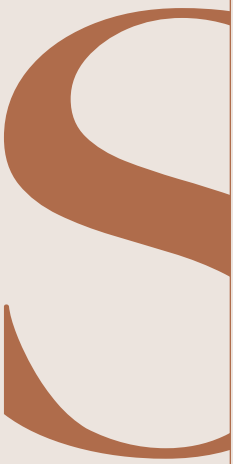
SONARA
CAMP

Dinner Menu

Sonara Camp



STARTERS



Bread basket - Veg D G
A selection of breads baked in the wood-fired oven, served with crispy chilli oil.

Marinated olives & pickles - Veg
Olive oil, confit garlic, lemon, thyme and oregano.

Smoked muhammara - Veg N
Walnuts and pomegranate molasses.

Pink hummus - Veg SS
Roasted beetroot, tahini, lemon, garlic and extra virgin olive oil.

Desert bloom salad - Veg
Salad greens, heirloom tomato, romanesco and broccolini, with a jalapeño dressing.

Emirati chami cheese pide - Veg G D N
Fig, semi-dried tomato, truffled honey, caramelised shallots and pine nuts.

Roast beetroot salad - Veg D N
Salt-baked beetroot, horseradish crème fraîche, macadamia, rocket, mint and a raspberry vinaigrette.

Veg - Vegetarian G - Gluten D - Dairy N - Nuts F - Fish SS - Sesame Seeds E - Egg

MAIN COURSE

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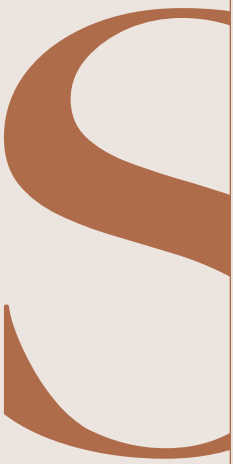
Charred Wagyu beef - D G
Mint and cucumber labneh, tamarind glaze, jus,
mint and crispy shallots.

Fire-poached cod - D N F
Aleppo pepper butter, orange, pistachio and parsley.

Chicken shish taouk - D
Harissa honey, charred tomatoes
and sumac-pickled onions.

Veg - Vegetarian G - Gluten D - Dairy N - Nuts F - Fish SS - Sesame Seeds E - Egg

SIDES



Lemon & za'atar roast potatoes - Veg D N SS
Parsley and feta.

Levantine coleslaw - Veg N
Carrot, semi-dried tomato, onion, mint and dill in a lemon vinaigrette, finished with pistachios.

Charred broccolini - Veg
Garlic toum and sumac.

Arabic spiced pilau - Veg D N
Spiced basmati, pine nuts, almonds, barberries and coriander.

DESSERT

Cloudy cheesecake - G D N E
Baked cheesecake, raspberry and pistachio crémeux, with hibiscus and rose ice cream.

Veg - Vegetarian G - Gluten D - Dairy N - Nuts F - Fish SS - Sesame Seeds E - Egg

CLOUDY CHEESECAKE

Raspberry
Pistachio crémeux
Hibiscus
Rose ice cream




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