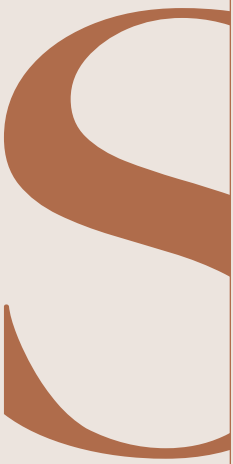
SONARA
CAMP

Vegetarian Menu

Sonara Dinner

STARTERS



Bread basket - Veg G D
Breads baked in the wood-fired oven.

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.

Fig & tomato pide - Veg G N
Fig, semi-dried tomato, truffled honey,
caramelised shallots and pine nuts.

Roast beetroot salad - Veg N
Salt-baked beetroot, cashew cream, macadamia,
rocket, mint and raspberry vinaigrette.

Veg - Vegetarian G - Gluten D - Dairy N - Nuts SS - Sesame Seeds SO - Soy E - Egg

MAIN COURSE

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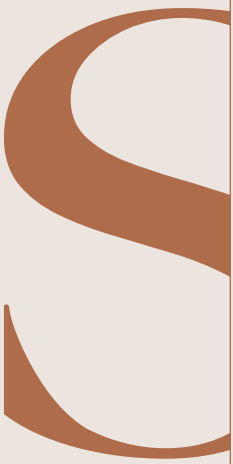
Charred king oyster mushrooms - Veg D
Mint and cucumber labneh, tamarind glaze,
mint and crispy shallots.

Fire-poached celeriac - Veg N SS SO
Miso tahini, burnt orange, Aleppo pepper,
pistachio and crispy shallot.

Charred aubergine shish - Veg
Date harissa glaze, charred tomatoes
and sumac-pickled onions.

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SIDES



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

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

Charred broccolini - Veg
Garlic toum and sumac.

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

DESSERT

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

Veg - Vegetarian G - Gluten D - Dairy N - Nuts SS - Sesame Seeds SO - Soy E - Egg

CLOUDY CHEESECAKE

Raspberry
Pistachio crémeux
Hibiscus
Rose ice cream




SONARA
CAMP