event menu
Available for group bookings of 10 or more

25 per person

**welcome drink**
Prosecco or freshly made Lemonade

**starter** your choice of
- Mini Mezze
  - hummus, moutabal (smoked aubergine), ful mudammas (fava beans)
- Mini Salads
  - tabbouleh, avocado, khubezeh (kale)
- Jerusalem Falafel
  - sumac onion centre, tahini-tossed aubergine salad

**main** your choice of:
- Mixed Grill
  - chicken kofta, shish taouk, lamb kofta, warm artichoke
- Vegetable Makloubeh
  - rice, spiced aubergine and broad beans, pine nut garnish, yoghurt, cucumber and mint sauce
- Fatet Jaj Chicken
  - lemon-roasted chicken with rice, hummus sauce, chopped chilli, toasted pine nuts, sautéed garlic, crisp croutons

**desserts** your choice of:
- Jerusalem Knafeh
  - traditional cheese, shredded pastry, orange blossom syrup
- Muhulabia
  - rose scented milk pudding, crushed pistachios, orange blossom honey
- Harisa Cake
  - semolina cake, coconut, orange blossom syrup

For allergen information please ask your server
premium event menu

Available for group bookings of 10 or more

35 per person

**welcome drink**

Pomegranate Bellini or freshly made Lemonade

**manaeeesh your choice of:**

Akkawi Cheese
Lamb Tahini
Spinach

**starter your choice of:**

Mini Mezze
*hummus, moutabal (smoked aubergine), ful mudammas (fava beans)*

Mini Salads
*tabbouleh, avocado, khubezeh (kale)*

Jerusalem Falafel
*sumac onion centre, tahini-tossed aubergine salad*

**main your choice of:**

Lamb Three Ways
*marinated fillet, spiced kofta, tahini lamb kofta, artichokes and pepper garnish*

**Vegetable Makloubeh**
*rice, spiced aubergine and broad beans, pine nut garnish, yoghurt, cucumber and mint sauce*

**Musakhan Chicken**
*sumac-marinated whole poussin, caramelised onions, pine nuts, sumac flatbread strips, yoghurt, cucumber and mint sauce*

**desserts your choice of:**

Jerusalem Knafeh
*traditional cheese, shredded pastry, orange blossom syrup*

Muhulabia
*rose scented milk pudding, crushed pistachios, orange blossom honey*

Harisa Cake
*semolina cake, coconut, orange blossom syrup*

**barista coffee, tea or mint infusion**

Baklava

For allergen information please ask your server
sharing menu

Available for group bookings of 12 or more

25 per person

**welcome drink**

Prosecco or freshly made Lemonade

**mezze** served with Tabun Bread

*a selection of each of the following equivalent to one per person*

**Hummus**
with tahini, garlic and lemon

**Jerusalem Falafel**
sumac onion centre, tahini-tossed aubergine salad

**Moutabal Smoked Aubergine**
with grilled chilli and lemon courgette, pomegranate garnish, flatbread sumac shards

**Maftool 'Cous Cous' Salad**
with pomegranate dressing, spicy sujuk lamb sausages

**main dishes** accompanied by Tabun salad and za’atar fries

*a selection of each of the following equivalent to one per person*

**Lamb Grill**
chicken kofta, shish taouk, lamb kofta, warm artichoke

**Vegetable Makloubeh**
rice, spiced aubergine and broad beans, pine nut garnish, yoghurt, cucumber and mint sauce

**Chicken Grill**
chicken kofta, shish taouk, warm artichoke

**Fatet Jaj Chicken**
lemon-roasted chicken with rice, hummus sauce, chopped chilli, toasted pine nuts, sautéed garlic, crisp croutons

**desserts**

*a selection of each of the following equivalent to one per person*

**Jerusalem Kanafeh**
traditional cheese, shredded pastry, syrup

**Harisa Cake**
semolina cake, coconut, orange blossom syrup

For allergen information please ask your server
premium sharing menu
Available for group bookings of 10 or more.

35 per person

welcome drink
Pomegranate Bellini or freshly made Lemonade

manaeesh *(Palestinian Pizza)* your choice of:

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<tbody>
<tr>
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<td>Spinach</td>
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mezze *served with Tabun Bread -*

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main dishes *accompanied by Tabun salad and za’atar fries*

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<td>Grilled Halloumi</td>
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<td>with is’ha black sesame, avocado and malfouf cabbage salad</td>
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desserts

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barista coffee, tea or mint infusion

Baklava

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