

TABUN KITCHEN



CHRISTMAS MENU

£40 per person

WELCOME DRINK

Pomegranate Bellini or Pomegranate Lemonade

STARTER YOUR CHOICE OF

Bethlehem Meatball Soup

a Holy Land traditional favourite of meatballs, rice and intense broth

Taster Mini Mezze

a taster selection of falafel, hummus, udssieh, maftoul & freekeh salads served with tabun bread **Vg**

MAIN YOUR CHOICE OF

Roasted, Sumac-Marinated Poussin

over maftool (Palestinian "cous cous")

Lamb Makloubeh

slow-cooked lamb, rice, aubergine, pine nuts

Grilled Tahini Aubergine

over maftool (Palestinian "cous cous") **Vg**

DESSERTS YOUR CHOICE OF

Christmas Knafeh

traditional cheese, shredded pastry, orange blossom syrup **V**

Muhalabieh

rose-scented milk pudding, crushed pistachios, orange blossom honey **V**

Hariseh Cake

semolina cake, coconut, orange blossom syrup **V**

V – Vegetarian

Let us know if you have any food allergies or intolerances.

Vg – Vegan

A voluntary £1 per table will be added to your bill for the Galilee Foundation, which helps educate Palestinians in Israel. If you prefer to remove it, let us know.

A discretionary service charge of 12.5% will be added to your bill.

www.tabunkitchen.com



@TabunKitchen

My mother's family is from Jerusalem and my father's from Bethlehem. The story of Palestinian food and cuisine is the story of family, friends, abundance and hospitality. I grew up with a 'tabun' bread oven in my grandfather's home in Bethlehem and Tabun Kitchen is a tribute to my heritage and inspired by my family's recipes. Our food showcases light, healthy dishes that bring a modern slant to a truly delicious and ancient cuisine.

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Welcome and Sahtein! ◆ ◆

Hanan Kattan, Founder



**TABUN
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