

VALENTINE'S DAY SPECIALS

FIRST COURSE

MOMED PLATE

avocado hummus / tzatziki / chickpea hummus / muhammara / eggplant ikra / house pickles / spiced olives 16.50
– choose 3 –

PERSIAN EGGPLANT

dried yogurt sauce / fried mint & garlic / turmeric 12.50

BAHARAT BEEF & HUMMUS

traditional hummus / spiced grass fed beef / pine nuts 12.50

MOORISH PACIFIC WHITE SHRIMP

garlic butter / ras el hanout / saffron / toasted ciabatta 14.50

ORGANIC BRUSSELS SPROUTS

labneh / pomegranate molasses / crushed hazelnuts 12.50

GREEK MEATBALLS

beef & lamb / chermoula / toasted pine nuts / pomegranate / feta / fresh herbs 12.50

SECOND COURSE

ROASTED SPICED BABY BEETS

baby arugula / mint / labneh / herb vinaigrette / pistachio dust / ricotta salata 15.50

PERSIMMON & POMEGRANATE

belgian endives / baby arugula / goat cheese / walnuts / mint emulsion 16.50

THIRD COURSE

PAN ROASTED MARY'S CHICKEN

za'atar crust / preserved lemon / charred broccolini 25.50

CRISPY POMEGRANATE DUCK BREAST

faro / brussels sprouts / crushed hazelnuts 32.50

CASABLANCA VEGETABLE TAJINE

sweet potatoes / parsnips / eggplants / cauliflower / harissa / dried plums 24.50

LOIN OF LAMB

flageolet bean fricassée / confit garlic / lamb au jus 33.50

STEAK SHISH

24-hour marinated top sirloin / sugar pea tabouli / pistachio tahini / pea shoots 27.50

WHOLE ROASTED ORATA

garden herbs / lemons / seasonal vegetables / marinated olives 34.50
– serves one –

FOURTH COURSE

BAKED ALASKA

saffron pistachio ice cream / pomegranate sorbet / rose water / italian meringue 12.50

BASBOUSA

semolina / tahini / coconut / yogurt / rose petal syrup 9.50

CARDOMOM CREME CARAMEL

caramel sauce 10.50