MONDAY TO FRIDAY

- LUNCH MENU 3-

UNTIL 4 PM





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f zermiddleeastkitchen

MONDAY TO FRIDAY | UNTIL 4 PM

3 COURSE LUNCH MENU DEAL*

PLEASE CHOOSE ONE OF EACH SELECTIONS

2 MEZES 3.

HUMMUS V GF

Crushed chick peas, tahini, lemon juice and garlic

TABBOULEH V

Finely chopped parsley, couscous, onion, mint seasoned with olive oil, lemon juice and salt

PEAS TAHINI AND ZAA'TAR V GF

Tahini zaa'tar, parsley, mint and lemon juice

BEETROOT TARATOR V GF Beetroot, Yogurt, Garlic, Mayo

SPINACH PASTRY (MUSKA BOREGI) V

Pastry filled with spinach, feta cheese, parsley, dill and herbs

· E 30 MAINS REGION

CHICKEN IN YOGHURT (LAVAND-E MURG) GF

Afghanistan

Chicken chunks cooked with herbs in yoghurt

MEAT BALLS WITH SOUR CHERRIES (LAHM-I KIRAZ) GF Seasoned Iamb meat balls cooked in tomato sauce with sour cherries

Syria

FISH STEW (OURMA-E-MAHI) GF

Iscael

Marinated cod fillet cooked with baby potato and tomato

◆ VEGETARIAN DISHES

ROAST AUBERGINE (BORANI BALJAN) V GF Aubergine with zaa'tar, sumac, tomato sauce serve with yoghurt Ican

LENTIL DALL (MOONG DALL) V GF

Afghanistan

FALAFEL V N GF

Palestine

Chick peas, broad beans, red & green peppers, onion, garlic, carrot, coriander, parsley served with humus

FOR MORE VEGAN OPTIONS, PLEASE ASK STAFF *

€ DESSERT 3

SEMOLINA CAKE (REVANI)

£10.95

* Designed for 1 person not for sharing or takeaway and no change will be made. Not suitable for more than 6 people Not valid on bank holidays and special days.

= VEGAN

V = VEGETARIAN

= MILD SPICY

GF = GLUTEN FREE

