

SYRIAN FEAST

21st of June 2024

£65 pp ~ including an arrival drink, a seasonal spritz.

Baba ghanouj

Hummus

Muhammara

A bold dip with roasted red peppers, walnuts, olive oil, and spices. Sweet, tangy, and spicy.

Shish Barak

Small meat-filled dumplings in a yogurt-based sauce with garlic and mint.
Rich, savoury, and comforting.

Vegetarian Shish Barak

Dumplings filled with vegan meat, served in a yoghurt-based sauce with garlic and mint.

Kibbeh

Kibbeh patties filled with a savoury mixture of spiced ground meat, onions, and pine nuts, then fried until golden and crispy on the outside.

Vegan Kibbeh

A plant-based version of the traditional Middle Eastern dish, typically made with bulgur wheat, onions, herbs, and spices, shaped into patties or balls and filled with vegan meat. It's cooked by frying.

Waraq Ennab

vine leaves stuffed with a savoury mixture of rice, onions, tomatoes, herbs, and spices, cooked in a tomato-based sauce. A delicious appetizer or main dish in Middle Eastern cuisine.

Mahshe Malfuf

Cabbage leaves stuffed with a savoury mixture of rice, onions, tomatoes, herbs, and sometimes meat or lentils, cooked in tomato sauce.

Fattoush

A vibrant Middle Eastern salad with chopped vegetables, herbs, and crispy pita bread, dressed with olive oil, lemon juice, pomegranate molasses, and sumac for a tangy flavour.

Tabbouleh

fresh salad with parsley, tomatoes, onions, mint, and bulgur wheat, dressed with olive oil and lemon juice.

Kufta Kebab

skewered and grilled or roasted seasoned ground meat, typically lamb, beef, or a combination.

Shish Tawook

Grilled chicken skewers marinated in yoghurt, garlic, lemon juice, and spices.

Shish Mushroom

grilled mushroom skewers marinated in vegan yoghurt, garlic, lemon juice, and spices.

Grilled Halloumi

Grilled Vegetables

tomatoes, onions, and mushrooms, grilled until tender and charred, imparting a smoky flavour and caramelized sweetness.

Knafeh

Middle Eastern dessert with shredded dough, cheese, syrup, and nuts, prized for its sweet and gooey texture.

Katayef with Cheese

small pancakes filled with a creamy cheese mixture, typically a blend of Akkawi and ricotta cheese mixed with sugar and flavoured with orange blossom water or rose water. The filled pancakes are folded into crescent shapes or sealed into half-moons, then either fried or baked until golden and crispy.

Vegan Katayef

filled semolina pancakes, with walnuts and spice filling, deep fried and dipped into sugar syrup.