





## Gift Card Menu 42€

### SALADS

#### **Tabbouleh**

Chopped parsley salad with tomato, lemon, fresh mint, onion and Bulgur

### STARTERS COLD ONES

#### **Hummus**

Chickpea cream with Tahini (sesame sauce) and garlic garnished with lemon and olive oil

#### **Mutabbal**

Smoked eggplant cream with Tahini (sesame sauce) and garlic

#### **Muhammarah**

Roasted red peppers with Bulgur, walnuts and pomegranate syrup

### HOT ONES

#### **Falafel**

Arabic chickpea croquette with herbs and onion

#### **Fried Kubbeh**

Beef and Bulgur croquettes with onion and pine nuts

#### **Meat Sfiha**

Baked bread with minced meat with herbs

### MAIN COURSE

#### **Kofta and Tahini tagine**

Minced lamb with Tahini cooked in a sealed clay pot with pita bread

#### **ShishTawooq**

Grilled chicken skewers marinated with tomato, peppers and onion, garnished with garlic sauce

**Maklouba**

Roast chicken with aubergines, cooked with bastami rice

**DESSERTS**

**Beytna Baklawa**

Fine puff pastry sheets filled with ground pistachio and orange blossom syrup

**BEVERAGES**

Welcome drink: CAVA

Water, drinks, beer, red wine COTO IMAZ RESERVA 2014 RIOJA, White wine NAIA 2018 Rueda, coffee or infusions.

\*Drinks will be served once lunch or dinner has started. The drinks before and after will be charged additionally.

**BREAD SERVICE**

Bread made in our wood oven with olive oil

**PRICE OF THE MENU**

**42€**

IVA INCLUDED