

	QUICK BITES		MAIN COURSE - BURGERS, SANDWICHES, & WRAPS	
	CAPRESE SALAD: vine-ripened tomato, buffalo mozzarella, fresh basil,	28	ANGUS BEEF BURGER: beef patty, tomato, lettuce, caramelized onions, pickles,	40
	balsamic vinegar (D, V)	$\prec$	cheese in brioche bun, served with fries (D, G, E, SE)	00
	CAESAR SALAD: hearts of romaine lettuce, veal bacon, anchovies, egg,	29	BLACK-EYED BEAN BURGER: black-eyed beans, parmesan, broccoli,	29
	croutons, parmesan (D, G, E, F)		lettuce, onion, pickles, brioche bun, served with fries (D, G, SE, V)	28
(T)	FATTOUSH SALAD: romaine lettuce, baby radish, cucumber, tomato,	21	CLUB SANDWICH: grilled chicken, veal bacon, egg, lettuce, tomatoes, cheese, served with fries (D, G, E)	20
	croutons, sumac, pomegranate syrup (G, V)		GRILLED HALLOUMI SANDWICH: multigrain bread, halloumi cheese,	25
	HUMMUS: blended chickpeas, lemon salt, olive oil, tahini (SE, V)	18	tomatoes, lettuce, served with fries (D, G, V)	
	MEAT KIBBEH: bulgur wheat, minced lamb, served with tahini sauce (N, D, G, SE)	18	CHICKEN TIKKA WRAP: markouk bread, chicken tikka, onions, cheddar cheese, chilli	26
	CHEESE SAMBOUSEK: cream cheese and halloumi cheese wrapped in pastry (D, G, V)	18	mayonnaise, served with fries (D, G, E)	
<u></u>	(U)		FALAFEL WRAP: markouk bread, falafel, lettuce, pickles, tahini, served with fries (N, D, G, SE, V)	21
	SOUPS			
			MAIN COURSE - PASTA & NOODLES	
	LENTIL SOUP: red lentils, vegetables, served with croutons and lemon (G, CL, V)	20		
(a)	CLEAR CHICKEN SOUP: pak choy, shitake mushrooms, pulled chicken,	20	PENNE ARRABIATA: tomato sauce, garlic, chilli flakes, parmesan (D, G, E)	35
	carrots, spring onions (G)		FUSILLI PUTTANESCA: fusilli, sliced olives, capers, tomato chunks, parmesan (D, G, E)	35
			SPAGHETTI BOLOGNESE: spaghetti with slow-cooked lamb meat ragout (D, G, E)	40
	MAIN COURSE		STIR-FRIED NOODLES: vegetable/chicken/shrimp (G, S, E)	/30/35
	MIIDGH MAI ALTIKKA: tandoori chickon marinatad in yoghurt and chicac	35	SIDES: steamed rice (V), French fries (G, V), sautéed vegetables (V), yoghurt (D, V)	19
<u>a</u>	MURGH MALAI TIKKA: tandoori chicken marinated in yoghurt and spices,	33	mashed potato ( <b>D</b> , <b>G</b> , <b>CL</b> , <b>V</b> ), sweet potato fries ( <b>G</b> , <b>V</b> )	
	served with mint chutney (N, D)  PANEER TIKKA: marinated cottage cheese cooked in tandoor (D, G, V)	30	mashed potato (2) 2) 3 voot potato mos (2) 2)	
	DAL MAKHANI: slow-cooked black lentils, garlic, tomato, garam masala (D, V)	30	DESSERTS	
	DAL TADKA: yellow lentils, onion, tomato, red chili (D, V)	20		
(T)	PANEER BUTTER MASALA: cottage cheese in spicy onion-tomato gravy (N, D, G, V)	30	CHOCOLATE BROWNIE: chocolate walnut brownie with vanilla ice cream (N, D, G, E)	21
	BUTTER CHICKEN: tandoori chicken in creamy tomato gravy (N, D)	45	BAKED YOGHURT WITH FRUITS (D, V)	20
	BHUNA GOSHT: lamb with Indian spices (N, D)	50	RASMALAI: cottage cheese dumplings in sweetened milk (N, D, G, V)	20
0	SELECTION OF BREADS: tawa chapati/naan/roti/lachha paratha (D, G, V)	8	GULAB JAMUN: cottage cheese fritters in sugar syrup (N, D, G, V)	20
	SHISH TAWOOK: tender chicken with spices, grilled vegetables, toum (D, G, E)	45	FRUIT PLATTER (V)	15
<u>a</u>	PANKO-COATED FISH: seabass, mixed greens, tartar sauce (G, E, F)	38	ICE CREAM: chocolate/vanilla/strawberry (D, V)	12
	NASI GORENG: Indonesian fried rice with fried chicken, shrimp	35	BEVERAGES	
	crackers, and salad (N, G, S, E, SE)		DEVERAGES OF THE PROPERTY OF T	
		30/35	TEA: English breakfast/mint/green tea/Earl Grey	15
(T)	Thie ite. vegetable/ellickell/shimip (6, 5, 2, 4)		COFFEE: espresso/cappuccino/café latte/Americano	15
	MAIN COURSE - GRILLS		MILKSHAKE: chocolate/vanilla/strawberry	19
			HOT CHOCOLATE	19
9	RIYASH: marinated lamb chops served with sautéed vegetables and bread (D, G, E)	65		15
	HERB CRUSTED SALMON: served with wilted spinach, lemon-butter sauce,	60	SOFT BEVERAGES	10
<u>a</u>	and breadcrumbs (D, G, F)		ASSORTED JUICES	10
	RIB-EYE STEAK: served with mashed potatoes (D, G, E, CL)	99	FRESH JUICES	15
			WATER: still/sparkling	12/19