

# Taste of Lebanon

## Menu

### Starter

#### MEJHANA COLD MEZZEH PLATTER (D S N)

An individual platter with mix selection of Arabic cold mezzeh hummus, mutable, baba ganoush, muhammara, warak enab, Turkish labneh & tabbouleh

OR

#### MEJHANA HOT PLATTER (G E S N)

An individual platter with mix selection of Arabic hot fried mezzeh kibbeh laham, sambousek laham, rokak jibneh, spinach fatayer

### Main course

#### REYASH GHANAM (G)

Charcoal grilled lamb chops marinated in Arabic sauce served with French fries, grilled vegetables, chili bread and Mejhana's signature sauce

OR

#### RUBIYAN MASHWI (G N D)

Grilled prawns marinated in chermoula sauce served with classic saffron rice Lebanese style, grilled vegetable and harra sauce

### Dessert

#### KUNAFI (G N D)

Classic Arabic sweets served with sugar syrup, roasted almond flakes and grated pistachio

OR

#### UM ALI (G D N)

Traditional puff pastry with milk covered in whipped cream & nuts