



### **HUMMUS**

Puree of Chickpeas with Sesame oil and Lemon

### **ORGANIC OKRA STEW**

Okra Cooked with Tomato, Coriander and Olive Oil

### **CHICKEN LIVERS**

Flower Dusted and Pan Seared Chicken Livers. Cooked in Olive Oil and Parsley

### **TABBOULEH SALAD**

Parsley, Crushed wheat, Tomatoes, Onion, Lemon juice, Olive oil

### **BABA GAHNOUSH DIP**

Smoky Charred Eggplant Blended with Tahini Sesame Paste, Garlic and Lemon Juice

### **TOMATO AND CUCUMBER SALAD**

Mediterranean Salad. Prepared with extra Virgin Olive Oil, Fresh chopped Mint and Lemon Juice.

### **ROASTER MEDITERRANEAN STYLE PEPPERS KAFTA**

Oven Roasted Peppers marinated overnight then char-grilled to order

## **MAIN COURSES:**

### **KAFTA KEBABS**

Minced Australian lamb and imported minced Filet with parsley and Pine Nut kernels and onions. Slowly charcoal grilled to your taste. Served with Saffron Rice and Organic Grilled Vegetables.

### **ANGUS FILLET SKEWERS**

Black Angus Cubes of Tenderloin, marinated with Severn Spice, Cardamom and Extra Virgin Olive Oil. Charcoal grilled to perfection. Served with Garlic Cilantro Potato and Yellow Rice.

### **CHICKEN SHISH TAOUK**

Our famous Farm Raised Chicken Breast Kebabs marinated overnight with Yogurt, Smoked Paprika. Tomato Puree and Garlic. Served with Saffron Rice and Organic Market Vegetables.

### **CHAR-GRILLED FRESH GROUPER**

Mediterranean seasoned Fresh Grouper Fillet char-grilled, served with Lentils and Grilled Vegetable Kebabs.

### **ORGANIC VEGETABLE BROCHETTES**

Charcoal Grilled Organic Vegetable Skewers, served with Saffron Rice and Parsley, Cilantro, Garlic Potato Wedges

## **DESSERT:**

### **MEDITERRANEAN ROLL**

Chocolate & Nuts wrapped in Puff Pastry

### **RICE PUDDING**

Fresh Cinnamon and Rose water

### **PINEAPPLE CAKE**

Served with Chef Specialty Sauce