



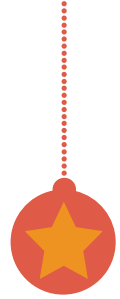
# Ishbilialia

## 'Festive Feast' Sharing Menu



# £45.00

PER PERSON



In true Lebanese style all dishes are served to the centre of the table to share, accompanied by fresh hot pita and sesame bread



Glass of Prosecco on Arrival



### Cold Mezze

#### **Baba Ghanoush**

Char-grilled aubergine blended with tahini and lemon juice topped with fresh pomegranate seeds

#### **Rocket & Feta Salad**

Rocket, red onion and tomato in a beetroot vinaigrette dressing topped with creamy feta cheese

#### **Tabouleh**

Chopped parsley, cracked wheat, tomato, mint and spring onion salad in a lemon and olive oil dressing

#### **Foul Moukalla**

Broad beans laced with garlic and fresh coriander drizzled with olive oil.

#### **Muhammara**

Mixed Mediterranean nuts crushed and blended with red peppers, chilli and olive oil

### Hot Mezze

#### **Hummous Awarmah**

Hummous topped with diced lamb and mixed roasted nuts

#### **Arayes Ishbilialia**

Lebanese flat bread topped with marinated minced lamb topped with tahina sauce and pine nuts

#### **Grilled Halloumi**

Grilled halloumi cheese topped with poppy and holly seeds

#### **Falafel**

Chick pea spiced croquettes topped with sesame seeds, served with a side of tahina sauce

### Main Course

#### **Ishbilialia Mix Grill**

Charcoal-grilled skewers of lamb cubes, chicken cubes and minced lamb kebab

#### **Mosaka Batinjan**

Baked seasoned aubergine slow cooked with tomatoes, garlic, sweet peppers and chick peas

#### **Lebanese Rice**

Basmati rice with vermicelli noodle

### Dessert

#### **Deluxe Baklawa**

Selection of Lebanese mini Pastries

#### **Assorted Fruits & Dates**

Selection of seasonal fruits and dates

Only suitable for groups of 8 or more  
25% deposit applicable for all bookings