



## Mezza – Entrée

Freshly made selection of Middle Eastern Dips served with warm Turkish and Lebanese bread	16.00
Home made falafel served with tahini and pickles	14.00
Filo pastry filled with minced chicken and pine nuts, served with hummus	15.00
Fried haloumi cheese salad	15.00
Sambousek, filo pastry filled with feta, onion and herbs	13.50
Deep Fried whitebait	16.00
Pan seared scallops with sujuk sausages and citrus glaze	18.50
Saffron prawns tossed in the pan with garlic, served with rice	18.00
Grilled lamb krafta served with tabouli, and labnee	15.00
Spicy Lebanese sausages, grilled, brushed with lemon garlic, served with hummus	15.00
Platter of marinated olives, feta and shankleesh cheese, served with warm Turkish and Lebanese bread	14.50
Mezza platter, a selection of entrees for two people	39.00



## **Almashawi – Main Course**

Market fish of the day, grilled, served Lebanese style with garlic, walnut salsa, pinenuts and tahini	34.00
Fillet of ocean trout with eggplant and yoghurt salad	29.00
Roasted marinated lamb fillets, served with a Lebanese potato salad and olive mayonaise	32.00
Char-grilled kebab of eye fillet, with potatoes, vegetables and minted yoghurt	34.00
Stuffed Lebanese Kibbi meatballs, made to the traditional recipe, served with roasted vegetables and yoghurt	29.00
Slow cooked shoulder of lamb, with lima beans cooked in tomato	33.00
Breast fillet of chicken, marinated in cummin seeds, yoghurt, carob syrup and mustard, roasted and served with basmati rice pilaf	31.00
Slow cooked tagine of goat with chickpeas, eggplant and served with rice	35.00
Char-grilled spatchcock flavoured with lemon, garlic and thyme, served with potatoes and mushrooms	33.00
Rabbit stew, with mograbiah couscous	36.00
A platter of various mezza style vegetarian dishes	28.00
Mixed Kebab Platter for two	65.00

## **Banquet**

A delectable ever changing selection of Eastern Mediterranean delicacies, served In a traditional manner	58.00pp
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## **Side Dishes**

Fatouche salad with toasted pita bread and a lemon and mint dressing	12.00
Deep fried thinly sliced kipfler potatoes	8.50
Tabouli salad	12.00
Lebanese potato salad	10.00
Sauteed mushrooms with spinach and garlic	10.00

# Samsara

## Desserts

Sticky date pudding with butterscotch sauce and double cream	14.00
Yoghurt and strawberry pudding, with wild berry compote	13.00
Mahalabia, traditional Lebanese custard	12.50
Baklava, filo pastry filled with various nuts and finished with a honey syrup	12.50
Homemade pistachio fig and halva ice cream	12.50
Dates filled with rose water flavoured double cream and pistachio nuts	13.50
Cheese platter	18.00
Rahat Holkoom, pistachio shortbread, with Turkish delight and chocolate	14.00