



## PRE-THEATRE MENU

Two courses 60pp  
Three courses 75pp

*Minimum parties of 2*

Start with a glass of NV Taittinger  
'Cuvee Prestige' Champagne 28

### ENTREE

Eggplant mes 'a' aha, preserved tomato  
Anchelagu anchovy, aish muhammara



### MAIN

Almond crust john dory, tarator, maresh chilli  
or  
Lamb neck shawarma, tarator, pickles, Saida saj  
Lebanese cucumber, tomato, cara-whey



### DESSERT

Coconut mahalabi, sour amardine, kishk

### SUPPLEMENTS

Appellation rock oyster 5ea  
Moonlight kiss oyster 6ea  
+ black lime dressing  
King prawn skewer, kabsa glaze 18ea  
Chips, ras el hanout 12

1.2% surcharge on all credit cards. 15% surcharge applies on Sundays and Public Holidays. 10% service charge will be added to groups of 7 and more. Bills may be split over no more than two cards. Please note: although great care is taken when preparing your food, take extra caution if you have severe allergies. We are unable to guarantee the absence of nut, egg, wheat, seeds and other allergens in our kitchen. Please note that the menu is subject to change.

