

\$40
PER PERSON

Mediterranean **GRILL**

FIRST COURSE (Choice of one)

- **GOAT CHEESE SALAD**
walnut, raisins, goat cheese, spring mix, vinaigrette dressing
- **MEDITERRANEAN SALAD**
Lettuce, tomatoe, cucumbers, parsley, lemon, olive oil, garlic
- **LENTIL SOUP**
Lentil bean slowly stewed with onions, olive oil
- **GRILLED HALOUMI CHEESE**
Haloumi cheese, watermelon

MAIN COURSE (Choice of one)

- **BRAISED LAMB SHANK**
lamb shank, seasoned roasted vegetable's, alongside white rice
- **SHISH TAOUK PLATE**
Two grilled skewers of marinated chicken, whipped garlic spread
- **MEDITERREANEAN ROASTED SHRIMP**
roasted shrimp, along side a fresh basil creme
- **VEGGIE LOVER KEBAB**
Zucchini, mushroom, bell pepper, eggplant, onion broccoli and carrots

DESSERT (Choice of one)

- **BAKLAVA**
- **RICE PUDDING**

RESTAURANT
WEEK MENU



\$25
LUNCH

Mediterranean **GRILL**

FIRST COURSE (Choice of one)

- ARNABEET

Lightly fried cauliflower, tahini, parsley, tomatoes

- MEDITERRANEAN SALAD

Lettuce, tomatoe, cucumbers, parsley, lemon, olive oil, garlic

- DIP TRIO

baba ganush, hummus, muhamara

MAIN COURSE (Choice of one)

- GYRO

Rotisserie meat, tomatoes, lettuce, onions, topped with a tzatziki sauce

- CHICKEN SHAWERMA SAJ

Shaved grilled chicken, whipped garlic spread, pickles

- MEDITERRANEAN B.T.M

Marinated chicken breast topped with basil, tomato and melted mozzarella

- FALAFEL SAJ

Ground chick peas and spices lightly fried, with lettuce, tomatoes, parsley and tahini

DESSERT (Choice of one)

- CHOCOLATE COVERED BAKLAVA

- RICE PUDDING

RESTAURANT
WEEK MENU

