

Set Menus

DELUXE MENU

€35 per person

A traditional 3-course Lebanese feast:

- Selection of mezza dishes served with homemade bread
- Grilled tender lamb and chicken served with basmati rice
- Exotic fruits & baklawa (pistachio & orange blossom sweets)
- A glass of arak (Lebanese anise-flavoured spirit)

Minimum 2 people

SET MEZZE

€22 per person

An ideal choice for a refreshing yet flavourful and satisfying meal; perfect opportunity to socialise as well as nourish yourself with a fresh and healthful Mediterranean feast:

- An abundant & varied selection of picturesque hot and cold mezza dishes, served with homemade bread.

Minimum 2 people

Starters

SPICY PIL-PIL PRAWNS

€12

CRISPY PRAWNS

€11

Served with a sweet soy & red wine sauce

BEEF CARPACCIO

€14

On a bed of rocket, topped with 24-month aged Parmigiano Reggiano

LAS ISLAS CAPRESE **V**

€12

“Fior di latte” mozzarella, rocket, tomatoes, fresh basil from our land & extra-virgin olive oil

AVOCADO & PRAWN SALAD

€12

Served with a brandy-infused Marie Rose sauce

BEEF GOULASH SOUP

€9

Flavoured with red wine & paprika

MELON & IBERIAN HAM

€12

With 24-month aged Ibérico de Cebo ham

GRILLED HALLOUMI **V**

€9

Salted fresh Lebanese cheese, rocket & tomatoes from our land

LAMB PARCELS

€8

Filo pastry parcels filled with spiced lamb, parsley and rice noodles

V+ vegan

V vegetarian

Lebanese Mezze

HUMMOUS V+	€7	LABNEH V	€6
HUMMOUS BEIRUTI V+ Hummus flavoured with garlic & parsley	€7	Creamy yoghurt dip, topped with za'atar (thyme, sumac & sesame seeds)	
HUMMOUS KAMMOUN V+ Hummous flavoured with cumin	€7	BATATA HARRA V+ Potatoes sautéed with garlic, olive oil, coriander & peppers	€7
HUMMOUS KAWARMA Hummous topped with filet of lamb and pine nuts	€9	MUHAMMARA V+ Red pepper, cashew, almond, walnut & chilli dip	€9
HUMMUS SHAWARMA Hummous topped with cardamom-spiced chicken	€8	MUSAKA V+ Aubergines baked with tomatoes, chickpeas, sweet peppers & onions	€8
HUMMOUS SNOBAR V+ Hummous topped with sautéed pine nuts	€8	SAMBOUSEK Lebanese pastries filled with lamb, pine nuts & onion	€8
MUTTABAL (BABA GHANOUJ) V Smoked aubergine, sesame & yoghurt dip	€8	FATAYER V Lebanese pastries filled with spinach, lemon, olive oil, pomegranate, pine nuts & onion	€8
WARAK ENAB V+ Vine leaves stuffed with rice, tomatoes, onions & mint	€7	FATAYER DAJAJ Filo pastry parcels filled with chicken, saffron & onion	€8
TABBOULEH V+ Parsley, tomato & bulgur wheat salad, with a lemon dressing	€7	KALLAJ V Filo pastry rolls filled with halloumi, parsley, mint and onion	€7
FATTOUSH V+ Salad of mixed greens & vegetables, fresh mint from our land, parsley, and pomegranate. Topped with crunchy pita bread & served with a smoked aubergine & lemon dressing	€8	KIBBEH Handmade aromatic bulgur wheat & lamb shells filled with lamb, onion & pine nuts	€9
SHANKLISH V Sheep's cheese spiced & infused with thyme and black pepper. Served with tomato salad & extra-virgin olive oil	€7	SUJUK Lebanese spiced lamb sausages	€8
TZATZIKI V Creamy yoghurt, cucumber, garlic & mint dip	€6	JAWANEH Garlic-marinated grilled chicken wings	€7

Main Courses

Served with potatoes & sautéed vegetables

ROAST LAMB & CARAMELISED PEARS Red wine & rosemary-marinated roast lamb, served with pears in mint sauce	€21
IRISH FILET STEAK Served with black peppercorn sauce	€24
HAKE & PRAWNS Topped with a creamy white wine sauce	€19

Charcoal-grilled Dishes

SHISH TAWOUK Grilled boneless chicken, marinated in lemon & garlic. Served with basmati rice	€17
MIXED GRILL A grilled selection of various tender cuts of chicken & lamb. Served with basmati rice	€17
MIXED GRILL FOR 2 A grilled selection of various tender cuts of chicken & lamb to share. Served with basmati rice	€32
KAFTA KHASHKHASH Minced lamb grilled on skewers, flavoured with parsley, onion & peppers. Topped with a fresh tomato & chilli sauce. Served with basmati rice	€16
KING PRAWNS Served with salad	€23

Lebanese Specialties

SBANEKH Fresh spinach sautéed in olive oil with garlic & onions. Topped with filet of lamb. Served with basmati rice & almonds	€16
MAKLOUBEH Spiced rice with sweet peppers, tomato & aubergine, topped with filet of lamb. Served with tzatziki	€16
MUJADDARA V+ A traditional Lebanese village dish: cumin-spiced lentils & bulgur wheat cooked in olive oil, topped with pomegranate & crispy onions. Served with tzatziki	€12
VEGETARIAN SBANEKH V+ Fresh spinach sautéed in olive oil with garlic and onions. Topped with pine nuts & served with basmati rice.	€14
VEGETARIAN MAKLOUBEH V+ Spiced rice with sweet peppers, tomato & aubergine. Served with tzatziki	€14

Side Dishes

RICE CHIPS SAUTÉED VEGETABLES SALAD	€4 each
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