

# SET FESTIVE DINNER MENU

€37.95 per person



## The Snack

Crispy pastry with spiced roast carrot puree, sumac red onion & hazelnut with pomegranate molasses *vg, gf available*

## The Mezze Plate

**Roast Aubergine**, Pomegranate, Pink Grapefruit, Pistachio, White Tahini *vg available, gf*  
&  
**Roast Beetroot Hummus**, Preserved Lemon, Dill, Pickles, Flatbread *vg, gf available*  
&  
Crispy Lemon **Cauliflower**, Harissa dip, vegan aoili *gf, vg*

## The Main Course

*Each person chooses one plate*

**Persian-style Hake**: Iranian Lime Sauce, Fennel, Sprout, Beetroot Pickle, Dill, Rice *gf*  
**Braised Duck Leg**, Warm Spices, Quince, Freekeh & Puy Lentil Mejadra, Red Endive  
**Beef Cheek & Aubergine Tagine**, roast pepper, chilli yogurt,  
beghrir semolina pancake *gf available (+€3 supplement)*  
**“Maakroun” Dumplings**, Squash, Parsnip, Kale, Mushroom & Wine Herb Broth *vg*

## The Dessert

*Each person chooses one plate*

**Baked Basque Cheesecake** sweet nut-dukkah, cranberry & orange compote *gf*  
**Mince Pie & Custard Trifle Pot (Vegan)** *gf, vg*  
**The New Sensation – Christmas Edition!!** (*ask your server for full details*) *vg available*

## The Parting Shot:

Moroccan Mint Tea

vg = vegan / gf = gluten free / full list of allergens available - please ask your server  
please know that we use all 14 allergens in our kitchen