

Nibbles

- Middle Eastern **Trail Mix** with spiced Lemon-roasted Nuts *gluten free, vg* 3.95
Marinated **Olives** with Chilli, Preserved Lemon & Garlic *gluten free, vg* 4.50
Tipperary **Haloumi** Fries with Chilli Honey & Za'atar 5.95
Chickpea Fries – Cumin & Sumac, with Aioli *gluten free, vg* 5.95



Bites & Small Plates

- Lemon-Battered **Cauliflower** with *Ras El Hanout* Spices, Harissa dressing & herbs *gluten free, vg* 8.95
Lebanese-style **Chicken Wings** with *Ardsallagh* Feta-Yogurt, Herb and Nut-Dukkah dips *gluten free* 10.95
Pulled Lamb & Harissa **Croquettes** with Mint Yogurt 8.95
Savoury **Walnut Baklava** with *Ardsallagh* Feta, Potato & Spinach served with Green Walnut Tarator Sauce 8.95

Dips & Bread

- Our **Hummus** (Roast Squash & Turmeric with Harissa), pickles, Nigellaseed Flatbread *gluten free available, vg* 9.95
Moroccan **Zaalouk**: Warming stew of Chickpeas, Aubergine, Tomato & gentle spices, with spiced yogurt dressing, Nigellaseed Flatbread *gluten free available, vg available* 9.95

Main Dishes

- Pomegranate-glazed Free-Range **Chicken Supreme**, barley, cranberry & apricot stuffing, celeriac puree, chicken jus 19.50
Beef & Lamb Koftas with *Ardsallagh* Feta in a rich Tomato sauce with burnt Peppers, baked onion, Coriander, *Velvet Cloud* Yogurt dressing, with Quinoa & Lentils *gluten free* 18.95
Persian-style **Baked Hake**, saffron & black lime sauce, roast brussels sprouts, fennel, buttered radishes, dill, rice - 19.50
Iman Bayildi – baked Aubergine, Spinach, Leek & Mushroom parcel, fragrant tomato & chickpea sauce, nut-dukkah, lemon-herb-lentil Cous Cous *gluten free alternative available* 17.95

Sides

- Bravas **Potato** with Almond-Romesco Sauce & Aioli *vg* 4.95
Side **Salad** of the Day *vg* 4.50

The Middle East Feast Set Menu

a sharing Mezze meal experience full of variety & flavour

(available fully vegan also or fully gluten-free!)

ALL of the items below are served to the table to enjoy together

Mezze to share:

- Middle Eastern Trail Mix & Marinated Olives
- Roasted Seed Crackers with *Ardsallagh* Goat's Cheese & Pickled Grapes (*vegan alternative available*)
- Our Seasonal Hummus
- Moroccan Zaalouk
- Flatbread with Pickles
- &
- Choice of a Bite (each person chooses *Lamb Croquette* or *Spiced Cauliflower*)
- &
- Each person chooses one of our Main Dishes
- Each person chooses one of our Desserts

Mezze + Main €34.95 per person

Mezze + Main + Dessert €39.95 per person

Vegan dishes marked vg For allergen information, please ask your Server.

Please note a discretionary 10% service charge is applied to tables of 4 or more – this always goes entirely to our Team.



Desserts

"The New Sensation" (It's back!!) Kadifi Pastry, Frozen Berries & Hot White Chocolate,
Orange & Tahini sauce, sweet Nut-Dukkah 7.95

Burnt Basque **Cheesecake** with Summer Berries & Sweet Nut-Dukkah *gluten free* 7.95

Cranberry & Almond Bakewell with crumble topping, warm spiced creme (*all vegan*) 7.95

After Dinner Drinks

Espresso Martini *Dingle Vodka, Vanilla Syrup, Double Espresso* 11.95

Mocha Martini *Dingle Vodka, Vanilla Syrup, Double Espresso, Chocolate shot* 12.95

Bax Beet Pinot *Dingle Gin, Fernet Brance, Rosso, fresh Beetroot juice, Sage & Egg White* 12.95

Pear Gin Sour *Dingle Gin, Pumpkin Syrup, Xante Pear Liqueur, Lemon & Egg White* 12.95

Autumn Whiskey Sour *Teeling's Whiskey, fresh Apple, Lemon, Maple, Cinnamon & Egg White!* 12.95

Tea / Coffee

We use Farmhand Coffee beans (our sibling business), roasted on Capel St.

Black Coffee (*Americano, Espresso, Macchiato*) 3.10 / 3.30

Milky Coffee (*Organic Milk: Latte, Cappuccino, Flat White*) Oatmilk supplement +50c) 3.30 / 3.50

Irish Breakfast Tea 3.40

Earl Grey Tea 3.40

Sencha Green 3.40

Jasmine 3.40

Peppermint Blend 3.40

Peppermint with Chamomile, Fennel & Aniseed 3.40

Moroccan Dusk Green tea, mint, cactus 3.40

Roobus Sundance with pineapple & citrus 3.40