

Snacks for Sharing

Middle Eastern Trail Mix with spiced Popcorn & Lemon-roasted Nuts & Seeds <i>gluten free, vegan</i>	4
Warm Nigella Seed Laffa Flatbreads (x2) with Pickles & Za'atar-infused Irish Rapeseed Oil	5
Warm Olives with Chilli, Preserved Lemon, Herbs & Garlic <i>gluten free, vegan</i>	5
Herb Falafel , Beetroot Tahini-Lemon dressing, Shirazi Salad, Pickles <i>gluten free, vegan</i>	8.50
<i>Tipperary</i> Haloumi Fries with Chilli Honey & Za'atar <i>gluten free available</i>	7.95
Lemon-Battered Cauliflower with <i>Ras El Hanout</i> Spices, Harissa dressing, Aioli & herbs <i>gluten free, vegan</i>	8.50

Things for Bread

all served with our warm Nigella Seed Flatbread gluten free bread available upon request

Our Seasonal Hummus (Beetroot & Dill – with Orange Zest), pistachio, pickles <i>gluten free, vegan</i>	9
Warm Moroccan Zaalouk - Aubergine, Chickpea, Lentils in a rich sauce, Turmeric Yogurt <i>vegan available, gluten free</i>	9
Chargrilled Romaine Lettuce , Tahini-Miso dressing. Pickled Onions, Roasted Almond <i>vegan, gluten free</i>	8
Our Labneh with Salsa Verde, Roast Crown Prince Squash, crispy Capers <i>gluten free</i>	9

The Plates

Iman Bayildi – baked Aubergine, Peppers, Spinach, Leek, fragrant Tomato sauce, Nut-Dukkah <i>gluten free, vegan</i>	15
Lebanese-style Chicken Wings with <i>Ardsallagh</i> Feta-Yogurt dip, Herb & Nut-Dukkah dips <i>gluten free</i>	13
Charred Beef Koftas (x2, <i>pink</i>), fragrant Tomato sauce, <i>Ardsallagh</i> Feta, Roast Roscoff Onion, herbs <i>gluten free available</i>	13.50
Chargrilled Lamb Cutlets (x2, <i>pink</i>) Saffron-Yogurt, Artichoke, grilled Chicory, Pistachio Salsa Verde <i>gluten free</i>	18.50
Hake & Chorizo stew with chickpeas & seared Octopus in a rich tomato sauce, fresh Coriander, lemon <i>gluten free</i>	15
Sean Ring's Free Range Chicken braised with green olive, fennel & orange (thigh cut) <i>gluten free</i>	14.50

Some Sides

Nigella Seed Laffa Flatbreads	2.95
our Georgian Sourdough (toasted) / Gluten-Free Bread	2.50
Bravas Baby Potato with Almond-Romesco Sauce & Aioli <i>vegan, gluten-free</i>	5.50
One of our Side Salads of the Day <i>ask your server</i> <i>vegan available, gluten-free available</i>	5
Mograbieh (Giant Cous Cous) with Apricot, fresh Herbs, Lemon-dressing	4

Desserts

Noah's Ark : Bayleaf Milk Sorbet, Kadifi pastry, Nuts, Seeds, Fig & Apricot, spiced puffed Rice <i>gluten free or vegan available</i>	8
Burnt Basque Cheesecake with warm Grape compote & a Sweet Nut-Dukkah <i>gluten free</i>	7.50
" Black Forest " Bakewell , cherry & almond, cherry compote, Chocolate sauce & a spritz of Kirsch if you fancy (<i>vegan</i>)	7.50
Cocktail for Dessert : Chocolate, Hazelnut & Espresso Martini served with Chocolate & Hazelnut Baci	16

OUR MENU IS SERVED MEZZE-STYLE,

SO FOR YOUR MEAL TONIGHT,

DISHES ARE SENT FROM OUR KITCHEN

AS THEY ARE MADE READY

The Original Middle East Feast Experience



*a sharing Mezze meal experience full of variety & flavour
(available fully vegan or fully gluten-free!)*

*ALL of the items below are served to the table
to enjoy together
(see main menu for full dish descriptions)*

Middle Eastern Trail Mix & Marinated Olives
Roasted Seed Crackers with *Ardsallagh* Goat's Cheese & Pickled Grapes (*vegan alternative available*)
Seasonal Hummus
Grilled Romaine Lettuce
Nigella Seed Flatbread with Pickles

&

Choice of a Mini Bite (each person chooses *Beef Kofta* or *Spiced Lemon Battered Cauliflower*)

&

Each person chooses one of our Plates (*+\$2 supplement for Fish, Chicken Thigh, +\$3 for Lamb*)
Seasonal Salad
(*please see our sides on the main menu if you'd like to add to your dish*)

&

Each person chooses one of our Desserts (*+\$10 supplement for the Dessert Cocktail*)

*Mezze Selection + Plate €30.95 per person
Mezze Selection + Plate + Dessert €36.95 per person*

Please Note: *Everyone at the table is served the sharing menu.
As it is a sharing menu, it can only be served for a minimum of 2 people*

We make as much as possible ourselves including all of our own breads, pastries, pickles, ferments & preserves.

*We also love working with
great suppliers like:*

*Farmhand Coffee & Tea , North Wicklow Farm Eggs , Traditional Cheese Co.
Sean Ring's Farm , Taste With Gusto , Proper Dairy Company
Neighbourhood Wines , Boutique Wines
Dingle Gin & Vodka , 8 Degrees Brewery
PorterHouse Brewery
&
lots of other great growers and producers.*