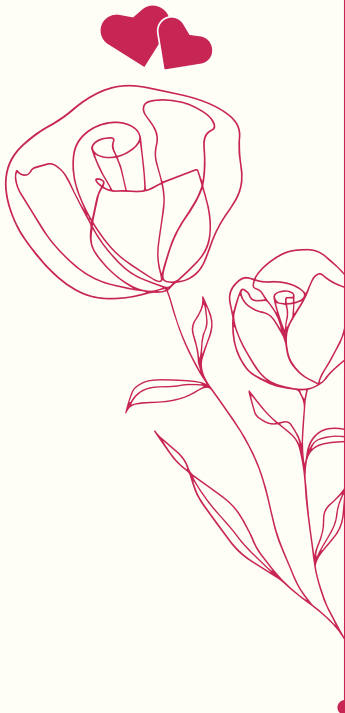


VALENTINE'S DAY MENU



AMUSE BOUCHE

Beetroot & Labneh Rose Bite (D, G)

Silky labneh, beetroot purée, olive oil pearls, and a crispy pita shard

MIXED APPETIZER PLATTERS

Sharing style

Cheese Rolls (D, G)

Crispy rolls filled with akawi cheese, Bulgarian cheese, and fresh zaatar

Kibbeh Fatteh (D, G, N)

Dough filled with caramelized onions and meat, served with yogurt and pomegranate molasses

Vine Leaves (D)

Vine leaves stuffed with rice, tomatoes, onions, and parsley, cooked with lemon, pomegranate molasses, and olive oil

Batata Harra (G)

Crispy potato cubes with garlic, chili paste, coriander, paprika, and lemon wedges

Fattoush (G)

Mixed leaves and vegetables with sumac vinaigrette, pomegranate molasses, fried bread, and pomegranate seeds

Classic Hummus (SS)

Blended chickpeas, tahini, olive oil, and lemon

Beetroot Moutabal (SS)

Roasted beetroot blended with tahini, lemon juice, and garlic, finished with olive oil and sesame seeds

MAIN COURSE

Choose one

Beef Steak with Black Pepper Sauce

Tender beef steak, mashed potatoes, and broccoli

Shish Tawouk (G, D)

Marinated chicken breast, steak fries, garlic paste, and pickles

Grilled Seabass (S, D)

Sea bass fillet with garlic-parsley butter, roasted potatoes, broccoli, lemon wedges, and grilled mixed vegetables

Lamb Freekeh (G)

Slow-cooked lamb with freekeh, caramelized onions, and fresh herbs

DESSERTS

Choose one

Heart-Shaped Raspberry Mousse Cake (D, G)

Creamy white mousse with raspberry purée

Strawberry Mohallabia (D, N)

Milk pudding with rose essence, strawberry compote, and crushed pistachio