



VEGETARIAN HERITAGE DINNER MENU

SOUP

SHORBAT ADAS **

Lentil soup, a regional favourite, especially during the winter months
(lentils, onion, black pepper, cumin, lime, coriander, potato, carrots, turmeric, garlic, coriander, olive oil and seasoning)

STARTERS

REGAG *

Thin and crispy traditional bread, the perfect accompany to the lentil soup
(Arabic bread made with flour, salt, and water)

FATTOUSH *

Salads were rare in the region, however Fatoush from the Levant has become a favourite
(Mixed lettuce, tomato, cucumber, radish, onion, capsicum, green thyme, mint, sumac, olive oil, lemon juice, apple vinegar, pomegranate, topped with home baked crispy bread)

JARJEER *

A traditional spring salad flavoured with sumac, a popular spice in the Middle East
(Rocca leaves, onion, tomato, sumac, pomegranate, lemon, olive oil and seasoning)

HUMMUS *

A popular Middle Eastern chickpea dip or spread
(Chickpeas, tahini, olive oil, lemon juice, seasoning)

SAMBOUSEK

Deep fried crispy cheese puffs discovered during the Crusades
(Flour, butter, yeast, salt, cow cheese)



MAIN COURSES

VEGETABLE BEAN RICE *

Tasty rice cooked with vegetables and beans
(Basmati rice, carrot, green beans, beans, onion, corn oil and seasoning)

ARABIC GRAVY *

Flavoursome and served with rice
(Carrot, potato, cauliflower, green beans, peas, onion, tomato paste, vegetable oil and Arabic spices)

MIXED VEGETABLE SKEWERS *

Grilled on the barbeque with olive oil and seasoning
(Potato, eggplant, marrow, mushroom, cherry tomato, onion and capsicum)



DESSERT

LUQAIMAT

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are served drizzled with date syrup

(Flour, yeast, milk, sugar, cardamom and date syrup)

ASSORTED FRESH FRUIT *

Mixed seasonal fresh fruit platters

(Water melon, pineapple, sweet melon, grapes, kiwi, strawberry and peaches)

* Vegan

