

# Ramadan Iftar Menu

THREE-COURSE MENU FOR £65 PER PERSON

## Starters

A choice of

### Warak Enab

Tender grape leaves, stuffed with rice and aromatic herbs, served with a tangy yogurt sauce

### Jirish Kibbeh

Cracked wheat fritters filled with juicy lamb mince, sultanas, and served with yogurt and pistachio crème

### Cheese, Jalapeño & Vegetable Sambosa

Mix of crispy sambosa filled with a variety of cheese and jalapeño chilli, and mixed vegetables

### Soup Of The Day

### Pakora

Herb & Vegetable Pakora

### Salad Of The Day

## Mains

A choice of

### Bahraini Chicken Machbous

A traditional Gulf dish with spiced chicken served over fragrant rice, garnished with fresh herbs accompanied by our famous tomato daqoos sauce

### Harees

A comforting blend of wheat and tender veal meat, slow-cooked to creamy perfection

### Bahraini Chicken Masli

A flavourful Bahraini classic with tender chicken, potatoes, and aromatic herbs, nestled under a fragrant layer of rice, served with crunchy nuts, raisins, and chutney

### Chicken Mathrooba

A traditional Gulf dish of slow-cooked chicken, rice and hand beaten spiced herbs to achieve a smooth texture that will melt your heart

### Qurma Sabzi (Vegan)

A hearty and aromatic stew of slow-cooked herbs, kidney beans, dried limes simmered to perfection and served with saffron-infused basmati rice

### Chicken Tahchin

Persian-style baked rice layered with saffron, yogurt-marinated chicken, and a crisp golden crust

### Seabass Sayadieh

A classic Middle Eastern fish dish served over spiced rice with caramelised onions accompanied by tahini sauce

### Mozat Laham

Slow-braised lamb shank served with a choice of: Vermicelli Rice, Machbous Rice

### Ravioli Lamb Margoog

Butternut squash ravioli with lamb stew

## Desserts

A choice of

### Um Ali

A warm and comforting Egyptian croissant pudding layered with nuts and cream

### Khaleeji Elba

A modern twist on traditional milk pudding, Chef Roaya's saffron and cardamom-infused flan captures the essence of Khaleeji flavours in a luxurious dessert

### Muhallabia

A velvety Middle Eastern rice & milk pudding, flavoured with rosewater and garnished with pistachios

### Elgaimat

### With Saffron Ice Cream

Crispy dough balls in saffron, cardamom sugar syrup