



Shabbat Hamalka

STARTERS

Sharing dishes

Turmeric & cinnamon infused Persian flatbread (Barbari)

Seasonal vegetables plate

Lamb meat and fava beans with mint infused yogurt

Pulm tomatoes and chili "Matbucha"

Fennel, fresh grapefruit & pecan salad

Beetroot tabbouleh with parsley & mint

Humous with warm whole chickpeas

Grilled aubergine with tahini & herbed yoghurt

MAINS

A choice of one dish per person

Lamb porcupines with rice in pumpkin stew and prunes

Homemade couscous with lamb osobucco and vegetables

Organic baby chicken stuffed with frikkeh, tarragon and cranberries with snow peas

Ox cheek stew with chickpeas, sweet shushka peppers & coriander

Esfahan ghondi balls in chicken stock, turmeric and zesty Persian lemon

Seabass with safran, Jerusalem artichoke and organic spinach

Homemade couscous with vegan vegetable stew

SIDE DISHES

Persian rice

Lettuce & Greens

Purée

145 Nis per person

ALENA

Including VAT – Excluding service charge