



Shabbat Hamalka

STARTERS

Sharing dishes - Served to centre of the table

Turmeric & cinnamon infused Persian flatbread (Barbary)

Seasonal vegetable plate

Minced lamb and fava beans with mint infused yogurt

Plum tomatoes and chili matbucha

Beetroot tabbouleh with parsley & mint

Humous with whole warm chickpeas

Grilled aubergine with tahini & herbed yoghurt

MAINS

One dish per person

Lamb porcupines with rice in pumpkin & prune stew

Homemade couscous with lamb Ossobuco and vegetables

Joojeh kebab – marinated chicken skewer in saffron & yogurt

Ox cheek stew with chickpeas, aubergine & sweet shushka peppers

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

Seabass with Jerusalem artichoke, saffron and organic spinach stew

Homemade couscous with vegan vegetable stew

SIDE DISHES

Persian rice

Lettuce & Greens

Purée

145 nis per person

ALENA

Including VAT – Excluding service charge