

MENU 1 (35pp - Min 2)

CLASSIC BABA GHANOIJ

Flame roasted eggplant, lemon, premium tahini, cold pressed olive oil and aromatics

CLASSIC HUMMUS

Slow cooked chickpeas, premium tahini, lemon, garlic, cold pressed olive oil and parsley

POMEGRANATE TABOULI

Cucumber, tomato, onion, parsley, mint, pomegranate and bulgur wheat with lemon and cold pressed olive oil dressing

SHANKLISH

Aged labneh cheese, cold pressed olive oil, cucumber, tomato, onion, green chilli and herbs.
Served with heirloom tomato and fresh mint

BATATA KEZBARA

Pan fried crispy potatoes with coriander, garlic, chilli, spices & lemon. Served with toum

SUJUK MEATBALLS (7 pieces)

Slow cooked sujuk spiced veal meatballs in a rich spiced tomato sauce.
Served with labneh and olive oil

MENU 2 (59pp - Min 2)

CLASSIC BABA GHANOIJ

Flame roasted eggplant, lemon, premium tahini, cold pressed olive oil and aromatics

CLASSIC HUMMUS

Slow cooked chickpeas, premium tahini, lemon, garlic, cold pressed olive oil and parsley

POMEGRANATE TABOULI

Cucumber, tomato, onion, parsley, mint, pomegranate and bulgur wheat with lemon and cold pressed olive oil dressing

SHANKLISH

Aged labneh cheese, cold pressed olive oil, cucumber, tomato, onion, green chilli and herbs.
Served with heirloom tomato and fresh mint

BATATA KEZBARA

Pan fried crispy potatoes with coriander, garlic, chilli, spices & lemon. Served with toum

SUJUK MEATBALLS (7 pieces)

Slow cooked sujuk spiced veal meatballs in a rich spiced tomato sauce.
Served with labneh and olive oil

Choice of 1 Skewer

TAHINI CHICKEN

Marinated in tahini and parsley, cooked on the woodfire. Served with fresh sourdough pita bread,
green tahini, Turkish salsa, grilled vegetables and fresh rocket salad

or

LAMB KAFTA

Marinated in Middle Eastern spices and Turkish peppers, served with tomato tbecha sauce, yoghurt,
burnt butter walnuts and grilled vegetables

ALMA'S

MIDDLE EASTERN STEAKHOUSE

RAMADAN
KAREEM

