

CANARY WHARF LIGHTS FESTIVAL

£32 per person

£27 per person before 5pm

STARTERS

Signature Hummus

Served with a freshly baked flatbread (v, ask for vg or gf)

Calamari

Lightly coated squid with garlic aioli & sliced chilli

Cheese Manakish

Freshly made flatbread seasoned with butter, garlic, za'atar & mozzarella (v, ask for vg or gf)

Shorba

Seasonal soup of the day

Croquetas

Chef special of the day

Lamb Kofte Meatballs

Smoked paprika, chilli & za'atar

MAINS

Lamb Lahmacun

Spiced lamb mince with tomatoes, topped with slaw, onions, chillies, red cabbage & garlic tahini yoghurt

Bejewelled Rice Pilaf

Greek style salad, lebanese slaw, tzatziki, pistachios, walnuts & dried fruits **Select from FALAFEL, CHICKEN OR LAMB**

(ask for vg or gf)

Chicken & Cheese Flatbread

Tomato base, tahini yoghurt, chilli & pink onion

Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with homemade bread

(ask for gf)

Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado. Served with rice pilaf (ask for gf)

Cavatappi Pasta

Chilli, grated halloumi. **Select from LAMB RAGU OR CREAMY MUSHROOM**

DESSERT OR DRINK

Leila Cake

Milk-soaked sponge layered with cream & condensed milk, drizzled with honey & crowned with dried fruits & nuts (v)

Aperol Spritz

Greek Style Doughnuts

Topped with pistachio, walnuts & honey (v)

Cherry Orchard

Chocolate Tahini Cheesecake

Vanilla cheesecake with chocolate & caramel drizzle, topped with caramelised sesame seeds & tahini (v)

Glass of Wine

Bottled Beer

or Any Mocktail



Scan

Before ordering, inform our team of any allergies as not all ingredients are listed, and we can't guarantee complete absence of allergens. A service charge will be added to your bill. *Our beef, lamb & chicken is halal.
v = vegetarian vg = vegan