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	Price
SALAD	
TABBOULEH Parsley, burghul and olive oil and lemon dressing	3
FATTOUSH Classic Levantine salad	3
BURRATA AND TOMATO SALAD Taggiasca olives, plum tomatoes and aged balsamic glaze	4.5
MEZZE AND SHARING DISHES	
TRIO OF MEZZE Hummus, muttabel & muhammara served with Arabic breads	3.5
HUMMUS Chickpea and tahina dip with crispy Arabic bread	3
LAMB KIBBEH With cucumber yoghurt relish	4
FRIED HALLOUMI CHEESE Panko-crumbed halloumi, wild rocca and pomegranate drizzle	3.5
HOMEMADE HARRA FRIES Chunky potato fries tossed in harra rub	2.5
EDAMAME Steamed soya pods, rock salt and toasted sesame	2.5
JALAPEÑO POPPERS Deep fried jalapeño peppers with cheese stuffing	3.5
GRILLED PEPPERS & SEA SALT Coal-charred serrano peppers with feta crumb and lemon	3
SHRIMP POPCORN Crispy shrimp with chipotle dip	5.5
FRIED CALAMARI Breaded squid rings with tartar sauce	4.5
CHEESE PLATTER Assorted cheese selection with pickles, relish and crackers	7.5

BITES	Price
CHICKEN SHAWARMA SPRING ROLL With garlic aioli	4.5
LAMB SLIDERS Pulled lamb sliders with harra fries	5
BEEF SLIDERS Angus beef patties, gherkins and white cheddar with harra fries	5.5
CRISPY CHICKEN SLIDERS With creamy mayo and harra fries	4.5
SHISH TAWOOK WRAP With harra fries	4.5
LAMB KOFTA WRAP With harra fries	6
SHISH TAWOOK Grilled chicken skewers with Arabic chili rub	6
ALTO MIXED GRILL Beef sirloin, lamb chops, shish tawook and pistachio lamb kebabs with charred vegetables and harra fries	15
SWEET TOOTH	
FRESH FRUIT PLATTER Seasonal fruits with passion fruit syrup	3.5
STICKY TOFFEE AND DATE PUDDING With whipped cream and caramel sauce	3.5
CHOCOLATE TEMPTATION Dark chocolate cake with strawberry coulis	3.5

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