



YEMEN HEAVEN

3-COURSE SET MENU

VEG: Vegan
V: Vegetarian
GF: Gluten free

STARTERS

Choice of

SPICY SHALFOOT SALAD

V

Minty yoghurt based salad with shredded bread

BABA GANOUSH

V, GF

Grilled eggplant puree, olive oil and tahina, with a side of flat bread

TABBOULEH

VEG, V

Parsley, bulgur wheat with lemon juice and olive oil

MAIN COURSE

Choice of

CHICKEN MANDI

GF

Slow cooked seasoned chicken with fragrant Mandi rice

FAHSA

GF

Aromatic lamb stew with fenugreek. Choose a side of Mandi rice or home made bread

FOOL

VEG, V, GF

Fava beans and chick peas stew. Choose a side of Mandi rice or home made bread

OVEN BAKED YEMENI FUSION SEA BASS FILET

Aromatic seabass served with a side of potatoes, salad, and olive tapenade

DESSERT

Choice of

UMM ALI

Warm creamy bread pudding with sweetened milk, raisins and nuts

KUNAFAH

Shredded phyllo pastry stuffed with cream cheese, topped with pistachio and sugar syrup

CHEESECAKE

VEGAN LEMON CAKE

GLUTEN FREE CARROT CAKE