



# YEMEN HEAVEN

4-COURSE SET MENU

VEG: Vegan  
V: Vegetarian  
GF: Gluten free

## FIRST PLATE

Choice of

### LENTIL SOUP

V

Earthy lentils combined with vegetables, herbs, and topped with golden fried pita bread

### “MARAQ” LAMB BROTH SOUP

Traditional Yemeni lamb infused soup with aromatic spices

## SECOND PLATE

Choice of

### SPICY SHAFUOT 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

### VEGAN LEMON CAKE

### GLUTEN FREE CARROT CAKE