

OUR FOOD IS A SELECTION OF SUDANESE AND EGYPTIAN FAMILY RECIPES, ALL HOME-COOKED FROM SCRATCH, AND AUTHENTICALLY SERVED AS A BANQUET TO SHARE ACROSS 4 COURSES..

## MEZZA

Lemon and Herb Stuffed Vine Leaves  
Za'atar and Cheese Fatiyer  
Garlic & Lemon Hummus  
Roasted Arabian Salsa  
Garlic and Herb Kalamata and Halkidiki Olives  
Arabian Flatbreads

## MAINS

### Golden Turmeric Chicken

Chicken & potatoes in a creamy turmeric, lemon sauce  
/or

### Sudanese Beans 'Fuul'

Fava beans and chickpeas in a cumin, garlic & lemon sauce

### Carrot & Okra Stew 'Bamia'

Carrots and okra stewed in a tomato and cardamom sauce

### Persian Rice

Butter toasted rice with barberries and fresh green herbs

## DESSERT vegan option available

### Oum Ali - Egyptian Bread & Butter Pudding

Pastry, milk custard, dried fruit, pistachio and whipped cream

## DIGESTIF

### Kahwa Sudaniya

Traditional Sudanese herbal coffee.  
Ethiopian coffee, cardamom, ginger and musk  
Served with a Sudanese sweet treat

ALLERGIES AND DIETARY REQUIREMENTS CAN BE CATERED FOR.  
ALL OF THE MENU CAN BE AVAILABLE GLUTEN FREE AND/OR VEGAN.

  
**ABDA**  
coffee • culture