

Dips

Hummus	8.5
Tzatziki	8.5
Beetroot	8.5
Pesto	8.5
Platter of 3 dips	20

Starters

Lemon and ricotta stuffed zucchini flower	12
Tabouli stuffed plum tomato	9
Spinach and ricotta arancini with pesto aioli	10.5
Lamb gyros sliders with tzatziki and greek slaw	12
Harissa prawns	14
Chicken shawarma with pistachio yogurt	12.5
Wagyu beef with cauliflower hummus and amlou dressing	14.5
Beetroot vodka cured salmon with pickled fennel and argan oil	12.5
Wagyu bresola with figs and goats curd	10.5
House made falafel with cured salmon and labna	12
Meatballs with harissa and yogurt	10.5
Pulpo gallego (octopus with spanish style potatoes)	14.5
Steamed mussels with chorizo, spanish, onions and white wine	16
White anchovies with cherry tomato, red onions and capers	12.5

Sides

Lemon potatoes	8.5
Charred broccolini	10
Ras el hanout spiced pumpkin	9
Green beans with almonds and Lemon	10.5
Garlic mash	12
Saffron moghrabieh	12

Salads

19	Mediterranean octopus
22	Pan seared duck breast
16	Cucumber and poppy seed
15	Momani's herb
16	Chargrilled vegetable

Mains

29	Iranian style lamb necks with saffron Moghrabieh
36	Crispy skin fish with harissa and baby asparagus
35	Moroccan style beef ribs with hummus and charred broccolini
26	Chickpeas, spinach and honeyed sweet potato
38	Atlantic salmon with red bell pepper and hazelnut salsa
32	Roasted chicken with sumac, zaatar and lemon
38	Duck fesenjan with celeriac remoulade
35	Gormeh sabzi wagyu beef cheek with herbs, kidney beans and rice

designed for two

65	12 hour slow cooked lamb shoulder with cumin roasted onions
90	800g Bone in beef ribeye with garlic mash and red wine Jus

Desserts

14.5	Turkish delight donut balls with rosewater honey ice-cream
16	Olive Oil cake with figs and pedro ximinez ice-cream
16	Saffron brulee with pistachio ice-cream
18	Beetroot and chocolate mousse cake
14.5	Momani's baklava with ice-cream
Momani's Desserts plates	
26	Tasting plate for two
45	Tasting plate for four

