



# Savaro

## Lebanese Feast

The starter dishes will be served as Lebanese tapas so you will be able to try a bit of everything!

### Wave 1

#### Hummous

chickpeas puree, tahini, garlic, lemon juice served with fresh puffy bread.

#### Martedella

Homemade beef luncheon stuffed with pistachio

#### Kisir

Bulgur wheat salad with tomato, lemon, mint, garlic and lashings of fresh green parsley

#### Muhammara

Smoked chilli paste, tahini, onions topped with olive oil, pomegranates and walnuts.

#### Kibbeh

Fried wheat and beef casing filled with minced meat, onions and walnuts, served with Tarator sauce.

### Wave 2

#### Lamb Kbsa

Roasted Lamb with Exotic Arabian style flavourful rice, topped with raisins, almonds, served with a fresh mixed cucumber, lettuce, and tomato salad and hot sauce.

#### Dolma

Freshly made stuffed grape leaves, stuffed eggplant, stuffed peppers filled with spiced Rice and meat or with out meat. served with spiced tomato sauce and chefs home made bread.

#### Farooj Mehshi

Roasted chicken, stuffed with spiced rice, lamb cutlets, peas and carrots. Served with Tzaziki salad and pickles.

### Wave 3

#### Desserts

Baklava

Eish alsaraya

Mabroume

