



# VALENTINE'S MENU

£55 per  
person

Price includes one glass of Prosecco or house white/red/rose wine

## STARTER (Choose one)

### HUMOUS

Michael's velvet humous freshly made in-house daily, topped with pine nuts, homemade zhug, tahini, garlic, cumin seeds & sumac (G.S.N.V)

### FALAFEL

Served with a tahini trio: beetroot, parsley and amba (S.V)

### RAINBOW CAULIFLOWER

Miso cauliflower soaked in lemon juice topped with rainbow tahinis (S.V)

## MAIN (Choose one)

### CHICKEN OR LAMB SHAWARMA

Served with pitta, tahini, humous, Israeli salad, pickles, onion sumac & zhug (G.S)

### PRIME RIB STEAK £6 EXTRA

Prime rib steak served with truffle lemon fried potatoes, Israeli salad, pickles, chimi-aioli, onion sumac & zhug (E)

### TLV SEABASS

Grilled sea bass served with artichoke & labneh (F.D)

### SPICY SALMON

Grilled salmon fillet coated in harissa butter served with charred fennel (F.D.G)

## DESSERT

Assortment of lotus cheesecake, chocolate mousse & fresh fruit (D.E.G.S.N.V)

NO CHANGES TO THE MENU  
(except from pre discussed  
allergy requirements)

D - Dairy E - Egg G - Gluten  
S - Sesame N - Nuts F - Fish  
C - Celery M - Mustard SO - Soya  
V - Vegetarian