

£50 per person

VALENTINE'S VEGGIE MENU

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)

DIY MUSHROOM SHAWARMA

Mixed mushroom shawarma with pitta, amba tahini, Israeli salad, pickles, onion sumac & zhug (S.G.V)

ROASTED VEG BABA

BBQ whole aubergine with roasted vegetables, tahini & grated feta (D.S.V)

AVOCADO PITTA TACO

Toasted pitta taco with Israeli salad, shawarma seasoning, tahini & torched avocado (G.S.V)

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