



SAMPLE MENU 4

Arabesque Tasting Menu

Spice-Perfumed Salmon Fillets

With my special blend of spices including rose petals, citrus and thyme

Salad of Black Figs with Green Beans

Toasted almonds, dates and a date 'Jallab' syrup vinaigrette

Quinoa & Puy lentil salad

Served with preserved lemons, herbs, green beans & pickled chillies

Slow Cooked 'Bamia'

Okra, tomato, garlic and spice

Fresh Black Figs wrapped in Jamon de Teruel

Quartered figs with spiced goat cheese and pine nuts, fresh mint and a balsamic drizzle

Fennel and Apple Salad

Shaved fennel and apple salad with a lemon and dill dressing

Lamb Tajine

Lamb, apricot, black garlic, sour orange peel and chick pea

Chicken Tajine

*With braised fennel, barberry and honey
served with*

'Bejewelled' Wedding Rice

*Steamed Basmati rice with pistachios, almonds, candied bitter orange peel
and barberries*

Poached Pears with Rosewater and Cardamom

Served with vanilla bean ice cream