



AFTERNOON TEA

Monday to Friday from 12.30PM to 5.30PM

Served with rose mint tea or choose from a selection of hot teas and coffees.

£25 per person including a cocktail, cooler or home-made lemonade

Cheese sambousek v

Mini chicken wraps

Falafel v

Hommos croûte v

Lebanese sweet pastries vn

Chocolate and raspberry tart v

Katayef bil ashta vn

Dates stuffed with chocolate and almond pureè v n

Mango and vanilla cheesecake v

Marhaba

We invite you to relax and enjoy a delectable afternoon, celebrating sweet and savoury Middle-Eastern delights, served with an exotic twist.

AFTERNOON TEA

"The first glass is as gentle as life, the second glass is as strong as love, the third glass is as bitter as death."
- a famous Algerian proverb on how mint tea is served

Sahteyn!



DESSERT

ORANGE AND ALMOND CAKE	£5.95
A moist wheat-free cake made with organic oranges	
and served with vanilla ice cream	
CHOCOLATE AND RASPBERRY TART	£5.95
Fresh raspberries and smooth dark chocolate	
served with vanilla ice cream	
SNIWAT FAWAKIH	£5.00
Fresh fruit platter with orange blossom water	
ICE CREAM	£4.75
Pistachio, Double Chocolate, Honeycomb, Vanilla and Lemon Sorbet	

LIQUEUR COFFEE

ASMAR	£6.50
With Irish Whiskey	66.50
MEDINA With Tograile	£6.50
With Tequila WADI	£6.50
With Brandy	10.30
SOUK	£6.50
With dark Rum & Tia Maria	20.50

SELECTION OF HOT DRINKS

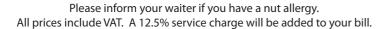
please choose one per person (as an alternative to fresh rose mint tea)

Tea

Earl Grey, English Breakfast, Peppermint, Canomile, Jasmine, Green Tea

Caffe Blanc Filter Coffee Espresso

Cappucino, Latte, Double Espresso, Mocha, Hot Chocolate





please choose one drink per person

COCKTAILS

Rihana

Zubrowka bison gras vodka, apple liqueur, apple juice, basil, caster sugar and fresh lime

Nima

Cachaça, passion fruit liqueur, fresh lime and caster sugar

Tamtam

Vodka with tomato juice, harissa, Worcestershire sauce and lime juice

Amira

Gin and chambord liqueur, muddled with fresh strawberries and raspberries, topped with ginger beer

Juhanah

Gin, passion fruit & vanilla liqueurs, topped with pomegranate juice

Samra

Cherry Marnier, raspberry, fresh mint, lime and caster sugar topped with champagne

Zayna

Gin, apple liqueur, fresh rosemary and lemon top up with champagne

Posh Mojito

Rum & champagne, passion fruit, mint and chambord liqueur

COOLERS

Strawberry Bousa
Strawberry purée & fresh orange juide

Toufaha

Fesh ginger, mint and apple juice

Almond & Fig Cooler

Coconut milk, pineapple, almonds & figs

Melon Snow

Coconut, pineapple, melon & watermelon syrup

HOME-MADE LEMONADES

Plain

Melon & peach

Fresh figs

Passion fruit

Strawberry

Please inform your waiter if you have a nut allergy.
All prices include VAT. A 12.5% service charge will be added to your bill.