



## 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!

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.



## 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 *vN*

Mango and vanilla cheesecake *v*

*v* vegetarian dishes.  
*N* these dishes contain nuts – 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.



## DESSERT

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

## LIQUEUR COFFEE

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

## 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

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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 juice
Toufaha Fresh 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
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