

Belly Dancing
& DJ

SHOW

menu

SET MENU 1

STARTERS

Baba Ghanouj

Puree smoked aubergine, yoghurt, tahini, lemon juice, drizzled with pomegranate and served with Lebanese bread

Warak Inab (vegan)

Stuffed vine leaves with rice, garlic, onion, tomato, fresh parsley, slow cooked in olive oil

Mix Sambousek

Sambousek of chicken, lamb, cheese & vegetables deep fried in a pastry parcel (4 pcs)

MAIN COURSE

Shish Taouk

Charcoal grilled marinated skewers of chicken breast, served with rice, mixed salad, hummus, garlic & chilli sauce

Lamb Skewers

Charcoal grilled marinated skewers of tender lamb, served with served with rice, mixed salad, hummus, garlic & chilli sauce

Shish Kebab

Charcoal grilled minced lamb skewers, served with served with rice, mixed salad, hummus, garlic & chilli sauce

Musakka (vegan)

Aubergine, chickpeas, onion, olive oil, garlic cooked in chopped tomato and served with rice

Warak Inab Platter (vegetarian)

Vine leaves, hummus, mixed salad, tzatziki & bread (8 pcs)

Falafel Plater (vegetarian)

Falafel, hummus, mixed salad, tzatziki & bread (6 pcs)

SET MENU 2

MIXED PLATTER TO SHARE

Includes a starter and main course served together on a platter to share

Zenobia Vegetarian Plater for 2

Falafel (6 pcs), vegetable sambousek (6 pcs), warak inab (6 pcs), hummus, baba ghanouj, served with tahina sauce & bread

Kingdom Family Plater for 4 - 6 persons

Shish taouk, lamb skewers, shish kebab, chicken shawarma, donner kebab, vegetable sambousek (4pcs), lamb sambousek (4pcs) falafel (4pcs), warak inab (4pcs), hummus, mixed salad, rice, pickles, tahina sauce, garlic & chilli sauce

Mixed Charcoal Grill for 2

A combination of 2 Shish Taouk, 2 Shish Kebab, 2 Lamb Skewers, Hummus, Baba Ghanouj, mixed salad, rice, lebanese bread, garlic & chilli sauce

DESSERT

Cold Mezze

Selection of delicious homemade traditional deserts (such as Mohalabeah, Ghraybeh, Baklava, Barazek)

