# CANARY WHARF LIGHTS FESTIVAL

### £32 PER PERSON

£27 per person before 5pm

# **STARTERS**

## Signature Hummus

Served with a freshly baked flatbread (vg)

#### Baked Halloumi

Halloumi with honey, za'atar, red pepper & chilli flakes, pumpkin seeds  $_{(v)}$ 

### Fatteh Pita Chips

Crispy pita chips layered with spiced chickpeas, hummus, pomegranate, & drizzled with tahini yoghurt sauce (v ask for vg)

#### Calamari

Lightly coated squid with garlic aioli & sliced chilli

# Slow-Cooked Beef Turnover

4-hour slow-cooked beef in a folded bread wrap, with yoghurt, tahini, & a medley of pistachios, walnuts, dried berries & apricots

#### Lamb Kofte Meatballs

Slow-cooked in a rich smoked paprika & tomato sauce, finished with a sprinkling of za'atar

# MAIN

#### Wild Mushroom Pizza

18-hour signature pizza dough, wild mushroom, spinach, mozzarella, feta, pumpkin seeds, olive oil base

#### Chicken Pizza

18-hour signature pizza dough, Chicken, mozzarella, tomato, tahini yoghurt, chillies & pink onions

#### Beef Stifado

Tender beef stewed in a rich tomato sauce infused with aromatic spices inspired by Greek stifado. Served with rice pilaf

### Freshly Baked Pita

Served with tahini garlic yoghurt, pickled cabbage, za'atar, red onion & chilli. Select from FALAFEL or CHICKEN

#### Saffron Seafood Stew

Saffron-infused creamy broth with mussels, clams, prawns, garlic, chilli slices, & onions, served with homemade bread

#### Chicken Shawarma Platter for two to share

Served with a large chilli, pilaf rice, Lebanese style slaw, roasted cherry tomatoes, garlic yoghurt, pink onions & mini pickles

# DESSERT OR DRINK

#### Crema Catalana

Spanish Crème Brûlée, Citrus & Caramel Crust

# Greek Style Doughnuts

Our take on Greek loukoumades with honey, crumbled pistachios, walnuts, & dried fruits (v)

#### Chocolate & Sesame Cake

With caramel, chocolate & tahini sauce (ask for vg)

Espresso Martini

Pornstar Martini

Cherry Vodka Soda

Aperol Spritz

Sangria

