

**CHRISTMAS FEAST SHARING MENU**

£62 PER GUEST

**STARTERS**

HUMMUS, SLOW-COOKED CHICKPEAS, GRATED TOMATO, SHIFKA PEPPERS  
TAHINI WITH ZHOUG, SMOKEY AUBERGINE  
FLUFFY PITAS

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION

SEARED TUNA, TOASTED SESAME, BARBERRIES, SPICED HONEY DRIZZLE

*VEGETARIAN/VEGAN REPLACEMENT:*

*ROASTED MAUVE AUBERGINE BLACK TAHINI, GRAPE MOLASSES*

**MAINS**

ANGUS SIRLOIN TAGLIATA MARINATED WITH RAS-EL-HANOUT & URFA CHILLI,  
CHARCOAL GRILLED HISPI CABBAGE, CRISPY SAGE

FISH OF THE DAY MARINATED IN MIDDLE-EASTERN SPICES  
AND ROASTED ON CHARCOALS

DUCK BREAST WITH BAHARAT & ORANGE ZEST

*VEGETARIAN/VEGAN REPLACEMENT:*

*TABBOULEH STYLE SALAD OF QUINOA, FRESH HERBS, CRANBERRIES, BUTTERNUT SQUASH, ROASTED  
ALMONDS, RAW TAHINI, BLACK GRAPE MOLASSES*

*&*

*ROASTED SWEET POTATO PUREE TOPPED WITH GRILLED GOATS CHEESE,  
CHARCOAL-ROASTED VEGETABLES, DUKKAH*

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,  
POMEGRANATE MOLASSES & SEEDS

CARAMELISED BUTTERNUT SQUASH WITH SALMORIGLIO & SESAME DRIZZLE

GEM WEDGE & POMELO SALAD

**DESSERTS**

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

DATE & PISTACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE

*VEGAN REPLACEMENT:*

*FRUIT ROASTED WITH THYME & BASIL, TOASTED CASHEWS,  
ALMONDS & PISTACHIOS, DRIZZLE OF HALVA & BLACK GRAPE MOLASSES*

DISHES MAY CHANGE DUE TO AVAILABILITY AND PRICING  
VEGETARIAN REPLACEMENTS CAN BE ADJUSTED TO VEGAN

# delamina | EAST

## CLASSICS SHARING MENU £49 PER GUEST

### NIBBLES

SMOKEY AUBERGINE, TAHINI & ZHOUG, FLUFFY PITA

LETTUCE CUPS OF CHARCOALED CHICKEN SMOTHERED IN SPICY TAHINI,  
DATE MOLASSES, ROASTED ALMONDS, SPRING ONION

### STARTERS

LEBANESE-STYLE SLOW-ROASTED TOMATOES ON GRILLED SOURDOUGH

FETA, COURGETTE & CARROT FRITTERS, ORANGE PEEL REDUCTION DRIZZLE

CRISPY SQUID & COURGETTE, GOLDEN BEETROOT AIOLI

### MAINS

ANGUS BEEF KOFTAS HERBED & SPICED, AUBERGINE & BEETROOT YOGHURT,  
CHARCOALED ONIONS, CRISPY CHICKPEAS

HAND-PULLED SHAWARMA WITH DATES & PINE NUTS ON GRILLED PITA,  
SALAD OF CHOPPED TOMATOES, PICKLES & HERBS, TAHINI

KING PRAWNS PAN-SEARED WITH ZA'ATAR, CHARRED RED PEPPER,  
CRISPY KALE, PAPRIKA AIOLI

CHARRED CAULIFLOWER, LEMON-INFUSED CRÈME FRAICHE,  
POMEGRANATE MOLASSES & SEEDS

CRISPY ROSEMARY POTATOES ON GARLIC-INFUSED YOGHURT

### DESSERTS

CRUNCHY PRALINE, CHOCO-MOCCA MOUSSE, RAW CHOCOLATE TAHINI

KADAYIF NEST OF VANILLA CHEESECAKE CREAM, CARAMELISED PECANS

DATE & PISTACHIO CAKE, TOFFEE DRIZZLE, CRÈME FRAICHE