

Christmas

MENU

OPTION ONE £55.00 Per Head

Includes a Glass of Prosecco or Special Mocktail on arrival

COLD STARTERS

HUMMUS BEIRUTI

Mashed chickpeas blended with tahini, olive oil, lemon juice and garlic

TABOULEH

Finely chopped parsley, white quinoa, onion, tomato, lemon juice and olive oil

BEETROOT LEBANEH

Soft cheese made from strained yoghurt with a hint of garlic and beetroot

HOT STARTERS

TEMPURA PRAWNS

Fried prawns served with sweet chilli sauce

SPINACH FATAYER

Stuffed pastry, spinach, onion, pine nuts

CHICKEN WINGS

Grilled chicken wings, garlic, coriander, lemon juice, chilli

FALAFEL SALAD

Homemade Falafel served with romaine lettuce, spring onion, pomegranate sauce & croutons

MAIN COURSE (Choose One Main)

ATLANTIS MEAT PLATTER

Chicken and lamb cubes, minced lamb kofte, chicken wings and lamb chops served with spicy pitta bread

MUHAMA

Slow roasted whole lamb shank served with apricots, prunes, gravy sauce and meat rice

SEABASS

Grilled seabass served with grilled vegetables and baby roast potato

BOMIEH WITH RICE

Okra cooked with tomato, garlic and coriander

DESSERT (Choose One Dessert)

PASSION FRUIT AND MANGO CHEESE CAKE

FESTIVAL FRUIT PLATTER

CHOCOLATE ALMOND CAKE (GLUTENFREE)

OPTION TWO £60.00 Per Head

Includes a Glass of Prosecco or Special Mocktail on arrival

COLD STARTERS

RAHEB SALAD

Grilled aubergine, tomato, pepper, parsley, pomegranate dressing

HOT STARTERS

PRAWNS' FALAFEL

with coconut chilli sauce chickpeas, prawns, coriander

TEMPURA PRAWNS

Deep fried breaded prawns with sweet chilli sauce

MIXED SEA FOOD

Deep fried prawns, calamari, white bait with chilli minted yogurt

SOJOUK HUMMUS

Lebanese spicy sausages sautéed in tomato & fresh lemon juice served with hummus

MAIN COURSE (Choose One Main)

ROAST SALMON WITH CHERMOULA SAUCE

Salmon fillets, onion peppers, mix petit olives

SEABASS FILLET

Seabass fillet cooked in fennel, chilli & tomato. Served with shakshuka sauce

LAHEM MESHWI

Sliced lamb marinated with house spice blend and served with bulgur.

ATLANTIS SPICED CHICKEN

Butterfly chicken marinated with house spice blend, garlic, lemon and served with bulgur

DESSERT (Choose One Dessert)

PASSION FRUIT AND MANGO CHEESE CAKE

FESTIVAL FRUIT PLATTER

CHOCOLATE ALMOND CAKE (GLUTENFREE)

Due to the layout and operation of our kitchen we cannot guarantee that any of our dishes are allergen free : in particular sesame seeds and nuts. A discretionary gratuity of 10% is added to your bills. All prices include VAT