

Nomada

Starter

Hummus & Flat Bread

Who does not know it, a constant in any Middle East table. Our hummus is a work of yumminess, a version of the one served in Tel Aviv, The Mosque cafe. Topped with a boiled egg, whipped yogurt, jalapeno dressing, red onions, Olive Oil and paprika. Dig in.

Main

Slow cooked Iranian Lambs Stew

Served with saffron and cumin yogurt, topped with pistachios & orange peels

Kouchery

A perfect maridaje with the Lamb: Lebanese Rice with Lentils, topped with fried Onions

Dessert

Sheer Berenj or Rice Pudding

Infused with Cardamom / Vanilla bean paste & Rose water / drizzled with Honey and topped with Pistachios and edible Rose Petals a must in any middle East table

Mint Tea on request