

VEGAN LUNCH MENU

STARTERS

Muhammara Walnut, pomegranate, roasted red pepper dip with our crackers **GFO**

Empanadas Field Kitchen empanadas

MAINS

Aubergine Aubergine, miso, kimchi, ginger, rice with greens **GF**

Panisse Chickpea panisse, pumpkin with our caper lime chutney **GF**

SALADS

Lentil Pomegranate, lentil, quinoa, mint, tomato **GF**

Tomato Tomato, whipped tahini, crispy capers **GF**

DESSERTS

Brownie Date & nut brownie with our amlou vegan cream **GF**

Rice Pudding Coconut milk, cardamom, candied walnuts **GF**

MAD375 per head

Minimum 15 people

Select 1 option per person for Starter, Main and Dessert

2 Salads and our homemade bread are included

