



Chamisse

Lebanese & Mediterranean Cuisine

Light Christmas Menu

Cold Mezzeh Sharing

Hommos V.GF.S.PB

Puree of chickpeas with sesame oil & lemon juice.

Lebanese Salad V.PB.GF

Green garden salad.

Moutabbal

Baba Ghanouj V.GF.S.PB

Puree of smoked aubergine with sesame seed oil & lemon juice.

Mixed Olives V.GF.PB

Hot Mezzeh Sharing

Falafel V.GF.S.PB

Beans croquettes chickpeas, garlic & sesame oil.

Spinach Fatayer V.PB

Spinach mixture stuffed in a handmade dough.

Lamb Sambousik N

Minced lamb mixture stuffed in a handmade dough.

Main Course Sharing

Mixed Grill

Served with Rice & French Fries

Selection of skewers, chicken shish taouk & lamb kafta meshwi.

Vegetarian Option Available

Served with Rice

(Aubergine Stew or Green Beans Stew)

Dessert

Baklawa N.D

The famous filo pastry & nuts.

£39.00 per person

V: Vegan - D: Dairy - VT: Vegetarian - GF: Gluten Free -
S: Sesame - CR: Crustaceans - Spicy - N: Nuts -
PB: Plant Base. We Use Oil Contain Soyabean

www.chamisse.com

Prices include VAT - All menus terms and conditions apply
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Chamisse

Lebanese & Mediterranean Cuisine

Deluxe Christmas Menu

Cold Mezzeh Sharing

Hommos V.G.F.S.P.B

Puree of chickpeas with sesame oil & lemon juice.

Tabouleh V.G.F.P.B

Famous Lebanese parsley salad.

Makdous Aubergine V.G.F.N.P.B

Pickled baby aubergine stuffed with walnut & garlic.

Moutabbal

Baba Ghanouj V.G.F.S.P.B

Puree of smoked aubergine with sesame seed oil & lemon juice.

Wara Inab V.P.B.G.F

Grape vine leaves filled with rice, tomato & parsley cooked in olive oil.

Hot Mezzeh Sharing

Lamb Sfeiha

Lebanese pie, seasoned minced lamb onions, and tomato.

Calamari CR

Crispy calamari served on a bed of lettuce and garlic sauce.

Spicy Potato V.G.F.

Potatoes diced & cooked with coriander & spices.

Cheese Rikakat VT.D

Crispy fillo pastry filled with mixed cheese.

Homemade Chicken Sausage

Sauteed chicken makanek with GF coriander and lemon sauce.

Grilled Padron Peppers & Sea Salt Butterfly Prawns

Main course

Please order your main to suit your dietary needs
48 hours before your booking.

Chamisse Mixed Grill

Served with French fries

Selection of skewers, chicken shish taouk, lamb cubes & lamb kafta meshwi.

Sea Bass Served with Rice

Fresh boneless fillet on the grill.

Oriental Lamb Shanks N

Served with Rice

Vegetarian Option Available

Served with Rice

(Aubergine Stew, Okra Stew or Green Beans Stew)

Dessert

Ossmalieh N.D & Mint Tea

£75.00 per person

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Special Christmas Menu

Cold Mezze Sharing

Hommos Beetroot V.GF.S.PB

Mixed with beetroot puree.

Fattoush V.PB

Garden salad with crispy bread.

Courgette Salad V.GF.S.PB

Fried Zucchini in tahini sauce.

Aubergine Rahib V.GF.PB

Grilled aubergine with lemon, onion,

Wara Inab V.PB.GF

Grape vine leaves filled with rice, tomato & parsley cooked in olive oil.

Mixed Olives V.GF.PB

Mixed Pickles V.GF.PB

Hot Mezze Sharing

Lamb Kebbeh N

Lamb & cracked wheat shell filled with seasoned minced lamb & pine kernels.

Cheese Sambousik VT.D

White cheese mixture stuffed in a handmade dough.

Falafel V.GF.S.PB

Beans croquettes chickpeas, garlic & sesame oil.

Spicy Potato V.GF.

Potatoes diced & cooked with coriander & spices.

Main Course Sharing

Mixed Grill

Served with Vermicelli rice

& French fries

chicken shish taouk, lamb cubes & lamb kafta meshwi.

Vegetarian Option Available

Served with Rice

(Aubergine Stew, Okra Stew or Green Beans Stew)

Dessert

Mixed Baklawa N.D & Mint Tea

£49.00 per person

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