

## IMA'S SHARING MENU STARTERS

Chicken Liver Pate - Traditional Jewish style on grilled brioche 14 Brik - A North African delicacy, fresh tuna and preserved lemon in Warqa pastry fried crisp parcel with soft cooked egg inside 18 Lamb Kibbeh - Spiced lamb and pine nuts in a crisp fried lamb and burgul wheat shell with humus and Arab salad 18

Mezze (V) - Selection of vegetarian Middle Eastern delights Large 28 Small 20

Fried Herby Prawns - with bread for dipping 18

## MAINS

Lebanese Lamb Shoulder slow braised. 15 per portion

Free Range Chicken Meschan A Traditional Arab dish, slow cooked then grilled, tangy chicken topped with red onion, parsley, sumac and pinenuts Whole Chook 60 Half 30 Quarter 16

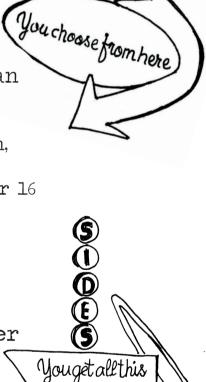
Angus Pure Scotch Char-grilled 250gr 26

Dry Aged Roast Prime Rib (for two or three) 56

Stuffed Baked Baby Snapper (good for two or one hungry person) It's boneless! 29

## Sabich

A unique Israeli dish made with



## SIDES

Arab rice with lentils, pine nuts, pistachios, almonds and caramelised onions

Tunisian grilled carrot salad with feta

Slightly spicy tomato and shallot salad

Minty, zesty, crunchy salad.

chickpeas, potatoes, eggplant, tahini and chili. (Vegan) 14

Fried Haloumi (V) 14

Extra - our chips with ketchup and aioli 7

All our mains are gluten free

s boned

for 12 perperson

A seasonal vegetable dish