



# 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 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



## 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.
- A seasonal vegetable dish

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