



Bushra
by buddha-bar

VALENTINE MENU

Amuse Bouche

Laws Bread, Fresh Labneh, Mix Olive

STARTERS (SHARING PLATTER)

SPICY SILKY HUMMUS (V, SS)

Chickpeas, Tahini, Parsley Lemon Juice, Olive Oil

FALAFEL (D, G)

Turnip Pickle, Tahini Sauce, Coriander, Hazelnut

SHRIMP TACOS (D)

Smoked Shrimp, Coriander And Avocado Puree,
Lemon Gel, Lemon Olive Dressing

CHEESE ROLL (D, G)

Akawi Cheese, Mozzarellas Cheese, Zaatar And Parsley

KEBBEH MAHAMARA (V, G)

Fried Kibbeh With Bushra Special Muhammara Mixture

SELECTION OF SORBET (KALAMATA OLIVE ICE CREAM)

MAIN COURSES (CHOOSE ONE)

SEVEN HERBS CHICKEN (D, G)

Fresh Chicken With Special Spices, Roasted Baby Potato, Seven Herbs Sauce

VEGETABLE CREAMY PESTO PASTA (D, G)

Pasta Penne, Pesto Sauce, Cream, Seasonal Mix Vegetable

ROASTED BEEF WITH POTATO (D, N)

Roasted Beef With Arabic Mix Spices, Tomato And Potato

GRILLED SHRIMP (SF, D)

Grilled Shrimp With Garlic Paprika, Fresh Coriander, Lemon, Tartar Sauce

BAKED SALMON WITH FREEKEH SALAD (D, SF, G)

Freshly Baked Salmon, With Freekeh Salad And Lemon Butter Sauce

DESSERTS

RASPBERRY MOUSSE CAKE (D, G)

Fresh Raspberries, Raspberry Puree, Whipping Sour Cream, Icing Sugar

V - Veg | D - Dairy | G - Gluten | N - Nuts