



# LUNCH MENU

## TO SHARE

Dips - Babaganoush; Humus, Black Olives, Dukkah Labneh, all topped with Extra Virgin Olive Oil Served with Freshly Baked Bread (6 pcs) *HKD\$80*  
Additional Bread (6pcs) *HKD\$25*

## SALADS

### **Pomegranate's Avocado Salad**

Avocado, broccoli and quinoa, with orange and lemon vinaigrette  
HKD\$98

### **Pomegranate's Herb Salad**

Arugula, Red Onion, Coriander, Cherry Tomato, Fried Eggplant and Pine Nuts  
HK\$98

### **Baby Spinach and Beetroot Salad**

With Baby spinach, green apple, feta And Lemon Dressing  
HKD\$98

+ Add Halloumi HK\$30

+ Add Chicken HK\$30

+ Boiled Egg HK\$15

## MAINS

### **Oven-Roasted Chicken Tikka** HK\$138

Served with Fragrant Yellow Rice, chili red onion, cherry tomato

### **Mediterranean Herbs Meatballs** HK\$128

Served with Yogurt, cucumber, tomato and Pita Bread

### **Slow Cooked New Zealand Beef Cheeks** HK\$148

Served with Mashed Potatoes and Red Wine Sauce

### **Fried Northern Red Snapper Fillet** HK\$128

Served with French fries, Mix salad and Spiced Yogurt Sauce

### **Minced Lamb and Herb Gouzleme** HK\$128

Served with cucumber tomato salad and pita

### **Tunisian Shakshouka (V)** HK\$108

Poached Eggs and Eggplant Shakshouka in a Harissa Bell Pepper Sauce Served with Pita

### **Falafel Avocado pita pocket (V)** HK\$118

Tahini and Greens served with a Zesty Cucumber and Tomato Jerusalem salad