HOTEL

## **AMANO**

COVENT GARDEN

#### 70 PER PERSON

Coca Bread V Salsa Verde Labneh

Mushroom Hummus N VG

 $Pine\ Nuts \cdot Pita$ 

**Salmon Ceviche N** Red Velvet Tigermilk · Avocado

**Roasted Israeli Aubergine VG** Pomegranate Pico de Gallo · Date Glaze · Tahini · Soy

**Calamari** Black Challah · Coriander Aioli · Chilli Ferment

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**Sea Trout GF**Rainbow Chard · Keta · Saffron Cream

**Chicken Shawarma** Amba Marinade · Ancient Grain Mujadara

**Alcachofa Paella VG** Freekeh · Artichoke · Lemon Verbena Harissa

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Chocolate Tart N Hazelnut Praline · Salted Date Caramel · Miso Ice-Cream

> **Baklava Cheesecake N** Pistachio · Honey Syrup

HOTEL

### **AMANO**

#### COVENT GARDEN

#### **80 PER PERSON**

Coca Bread V Salsa Verde Labneh

#### Calamari

Black Challah · Coriander Aioli · Chilli Ferment

Tuna Ceviche N

Mango · Ajo Blanco · Seaweed · Almond

Ox Cheek N GF

Jerusalem Artichoke · Chestnut Dukkah

Beetroot Tartare VG

Sour Cherry Harissa · Avoganoush · Soy

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Freekeh Paella

Octopus · Tomato Gin · Squid Ink

Beef Ribeye 250g GF N

Date Jus · Guindilla · Almond Salsa Macha

Israeli Couscous V N

Aged Castellano · Wild Mushrooms · Tahini · Aji Verde

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Chocolate Tart N

Hazelnut Praline · Salted Date Caramel · Miso Ice-Cream

Baklava Cheesecake N

Pistachio · Honey Syrup

HOTEL

# **AMANO**

COVENT GARDEN

#### 100 PER PERSON

Coca Bread V Salsa Verde Labneh

**Manouri Bourekas** V Raspberry · Truffled Honey

**Seabream Tartare** GF Harissa · Gazpacho · Caviar

**Iberico Pork** GF Sobrasada · Aioli · Date

**Roasted Israeli Aubergine** VG Pomegranate Pico de Gallo · Date Glaze · Tahini · Soy

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**Seafood on Fire**Fruits of the Sea · Arak · Brown Crab Cream

**Alcachofa Paell**a VG Freekeh · Artichoke · Lemon Verbena Harissa

> Beef Sirloin 700g Himalayan Salt Aged · Matbucha

> > \*\*\*\*\*

**Penelope's Treat Board** N Selection of our Favourite Sweets