

Starter

Tiger Prawns

Sautéed in garlic, with our tomato herb sauce.

Sujuk

Sliced Lebanese spicy sausage with our unique sauce.

Mina Meatballs

Delicious little spicy meat balls served with our unique sauce

Tabboule (v)

A true classic, chopped fresh parsley, diced tomatoes, mint, spring onion and cracked wheat Tossed with olive oil, lemon juice and herbs.

Main

Steak au Poivre

Grilled sirloin steak finished with peppercorn, mustard and cream (Peppercorn Sauce). Served with chips and vegetables.

Tawaya

Tender cubes of leg of lamb slowly cooked, stir fried with tomatoes sauce, mushrooms, onions, green and red peppers, garlic and chilli (mild spicy), served with rice.

Mina Chicken

Marinated chicken breast grilled sautéed with our special fresh lemon and coriander sauce, served with rice .

Vegetarian

Vegetarian alternative can be added, please phone or ask a member of staff.

Dessert

Sticky Toffee Pudding

A light , date, moist sponge with lashings of sticky toffee sauce.

Vanilla & Toffee Honey Pot

A ceramic dish filled with vanilla & toffee Ice cream, topped with a layer of toffee sauce and finished with pistachio.

Baklawa

Multi Layer of pastry stuffed with pistachio nuts and drizzled with honey syrup. Served with dairy cream.

£38.50

Three course meal
Including Crackers