

## MOROCCON AND MIDDLE EASTERN CUISINE

### VEGETARIAN STARTER

<b>Zaalouk</b>	360
Aubergine and tomato dip, served with garlic toast	
<b>Zaalouk Focaccia</b>	360
Focaccia topped with zaalouk and feta cheese	
<b>Chermoula Roasted Cauliflower</b>	360
Baked cauliflower with parsley, cilantro, with garlic paste marinated	
<b>Vegetable and Cheese Shishtok</b>	360
Cottage cheese and exotic vegetable grilled to perfection served with labneh	
<b>Harrisa Sambousek</b>	360
Soya Shredded with Spicy Chilli and Baked	
<b>Irani Paneer Sambousek</b>	360
An Iranian Twist, non-melting Soft Cheese Hot Chilli Paste and Baked	
<b>Za'atar Spiced Cottage Cheese</b>	360
Arabic Spiced Deep Fried Cottage Cheese	
<b>Cottage Cheese Shawarma Pocket</b>	450
Arabic Spiced Cottage Cheese Escalope's, Pickled Vegetables and Fries	
<b>Arabian Platter</b>	400
Falafel served with Hummus, baba ganoush and pita bread	
<b>Mezze Platter</b>	400
Served with hummus, tabbouleh, baba ganoush, labneh and pita bread	

### NON VEGETARIAN STARTER

<b>Kefta Kebab</b>	600
Lamb minced with Arabic spices, labeneh dip	
<b>Shish Tawook</b>	500
An all-time favourite chicken tender with peppers and onion skewers	
<b>Chicken Briouat</b>	500
Mildly spiced fried chicken rolls	
<b>Chicken Shawarma Pocket</b>	450
Served with pickled veggies and fries	
<b>Spiced Chicken Brochettes</b>	500
Spiced Chicken Skewers Served with Salad and Labneh	
<b>Saffron Dijaj Kebab</b>	500
Saffron Spiced Chargrilled Chicken	
<b>Za'atar Fried Fish</b>	500
Tender Fish, Marination in Exotic spices and Fried	
<b>Kataifi Prawn</b>	600
Fresh fleshy Prawn Wrapped Around with Kataifi Dough	

## COLD PLATES

### VEGETARIAN

<b>Classic Hummus</b>	300
Mached chickpeas blended with tahini,lemon juice ,garlic and olive oil	
<b>Chilli oil Hummus</b>	300
Our Signature Hummus topped with crunchy homemade chilli and garlic oil	
<b>Basil Hummus</b>	300
Igna signature Hummus with basil puree	
<b>Beetroot Hummus</b>	300
Igna signature Hummus with Beetroot puree	
<b>Peri peri Hummus</b>	300
A spicy twist to igna signature hummus	
<b>BabaGanoush</b>	300
A Levantine Appetizer Consisting of Finely Chopped Roasted Eggplant Olive oil ,Lemon Juice Various Seasoning and Tahini,Topped with Pomegranate	
<b>Labneh</b>	300
Yogurt that has Been Strained until it has the consistency of Soft cheese	
<b>Za'atar Labneh</b>	300
Igna signature Labneh with zaatar spice	
<b>Muhammara</b>	300
A Hearty Dip Made with Roasted Red Bell Pepper ,garlic,a blend of House Spices and Lemon Juice with Walnuts	

### NON VEGETARIAN

<b>Prawn Hummus</b>	450
Igna signature Hummus topped with succulent Prawn	
<b>Beef Hummus</b>	400
Our classic Hummus Topped with marinated Soft Cooked Beef	
<b>Lamb Hummus</b>	450
Our classic Hummus topped with spiced lamb, Infused Olive Oil	
<b>Smoked-infused Chicken Hummus</b>	400
A signature Traditional Hummus Garnished with Shredded smoky Chicken	
<b>Ali Nazik</b>	450
Creamy Baba Ganoush Topped with curried lamb	

**\*We Levy Service Charge 10%**

**\*All GOVT taxes applicable**

## Sharing Platters

<b>Arabic Mezze Platter Vegetarian</b>	960
Falafel Served With Hummus, Beetroot Hummus, Muhammara, Baba Ganoush , Tabbouleh, Pickled Vegetable, Marinated Olives and Pita Bread	
<b>Arabic Mezze Platter Non-Vegetarian</b>	1300
Falafel Served With Hummus, Chicken Hummus , Lamb Hummus, Baba Ganoush, Tabbouleh, Pickled Vegetable, Marinated Olives and Pita Bread	
<b>Arabic Non Vegetarian Platter</b>	1500
Chicken Shishtok, Saffron Dijaj Kebab, Kataifi prawns and Za'atar Fried Fish	

## Soups

<b>Classic Harira Vegetable Soup</b>	240
Moroccan style tomato based wth chickpea broth served with couscous	
<b>Tomato Basil Lentil Soup</b>	240
Tomato and lentil-based soup with spiced sour cream	
<b>Classic Harira Chicken</b>	330
Moroccan style tomato based with chickpea broth served with Chicken	
<b>Classic Harira Lamb</b>	360
Moroccan style tomato based wth chickpea broth served with lamb	

## Salads

<b>Fattoush Salad</b>	300
Vegetble and fried pita salad served with olive, pepper and lemon dressing	
<b>Moroccan Watermelon and Feta Salad</b>	300
Tossed with Pistachio and Cucumber	
<b>Morokkoi Tonhal Salata</b>	400
Tuna and Vegetable Salad Topped with Olive Oil, Sumac Dressing	

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## Main Course

<b>Chermoula Paneer</b> Delicious red Moroccan sauce Made with parsley, citrus and cilantro	450
<b>Vegetable Tagine</b> With apricots	450
<b>Baked Fish Chermoula</b> With vegetables and olives	675
<b>Chicken Tagine</b> With apricot	550
<b>Seafood Tagine</b> Served topped with nuts and cilantro	675
<b>Prawn Tagine</b> Moroccan Style Warmed Spiced Prawn Stew with Nuts	725

## FLAT BREADS

<b>Manakish</b> Lebanese flat bread with za'atar	475
<b>Gozleme</b> Turkish stuffed flat bread with spinach and feta	475
<b>Vegetable Pide</b> Turkish Flat Bread with Vegetables and Feta Cheese	475
<b>Spiced Cottage Cheese Pide</b> Turkish Flat Bread with Tomatoes and Spiced Cottage Cheese	475
<b>Lahmacun Loaded Veggie /Cottage Cheese /Za'atar</b> Flat Bread with Harira Spiced Loaded Veggie /Cottage Cheese/ Zaatar	475/550
<b>Musakhan</b> Sumac chicken and onion flat bread	550
<b>Moroccan Khobz</b>	210
<b>Pita</b>	210

## DESSERTS...

<b>Moroccan Baklava</b> With almond and rose flavoured water	325
<b>Kunafah</b> Middle eastern cheese pastry	325
<b>Mahalabia</b> Middle eastern milk pudding	275

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## WORLD CUSINIE MENU

### Starter Vegetarian

<b>Cheese Filled Roomali, Mint Mayo</b> Panko Crusted Roomali with Spiced Cheese Stuffing	350
<b>Bruschetta</b> Garlic bread fresh mozerella, tomatoes basil and olive oil	350
<b>French Fries</b> Deep Fried Thin Potato Strips	250
<b>Peri Peri Fries</b> Deep Fried Thin Potato Strips Topped with Peri Peri Spices	300
<b>Garlic Bread</b> Baked Bread Covered with Butter and Garlic	300
<b>Cheese Garlic Bread</b> French Bread Baked with Butter, Garlic and Cheese	350
<b>Mustard Flavoured Peanut Masala</b> Roasted peanuts with mustard flavored podi – Topped with peanut butter	300

### Starter Non-Vegetarian

<b>Lamb and Mint Crolesquies, Roasted Garlic Dip</b> Panko Crumbed Minced lamb Patties with Roasted Garlic Sauce	550
<b>Panco Crusted Fried Prawns</b> Served with wasabi spiced tartar sauce	575
<b>Spiced Fish Fingers</b> With fresh greens	525
<b>Pulled Chicken Wings</b> Garlic and celery spiced wings served with honey barbeque and red chili and tomato dip	450

### Soups

<b>Roasted Golden Squash Cream, Thyme Scented Stick</b> Oven Roasted Yellow Pumpkin Cream Soup	240
<b>Cream of Chicken Soup</b> Cream Based Chicken Thick Soup	260

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## **Main Course**

### **Choice of Pastas – Penne/ Spaghetti**

**Garden Veggies/Grilled Chicken/Mixed Seafood**

475/550/600

Choice of Sauces- Cream/ Tomato/Pesto

## **Desserts**

### **Chocolate Mousse Pie**

275

Thin Pastry Filled with Rich and Chocolate Mousse Filling

### **Mix Berry Mousse Pie**

275

Thin Pastry Filled with Berry Cheese Mousse Filling

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## FROM OUR WOOD FIRED OVEN

### VEGETARIAN

<b>VEGETARIANA</b>	525
Mozzarella, tomato sauce, mushrooms, spinach, assorted peppers, and olives	
<b>BUFALINA</b>	525
Mozzarella, cherry tomatoes, basil, and extra virgin olive oil	
<b>CAPRINA</b>	575
Mozzarella, goat cheese, sun dried tomatoes with homemade pesto sauce	
<b>ADAGIO</b>	575
Goat cheese, cherry tomatoes, sun dried tomatoes, black olives rocket leaves and rosemary	
<b>QUATTRO FORMAGGI</b>	575
Mozzarella. Goat cheese, gorgonzola, and parmesan	
<b>ESTIVA</b>	575
Smoked mozzarella, courgettes, artichokes, caramelized onions, and feta cheese	
<b>INDIANA PANEER</b>	525
Mozzarella cheese, paneer tikka, cherry tomatoes, makhani sauce, coriander leaves, chilli	

### NON-VEGETARIAN

<b>DIAVOLA</b>	625
Italian mozzarella, Chicken pepperoni, parmesan cheese, fresh chili, fresh basil, and extra virgin olive oil	
<b>RUSTICA</b>	625
Mozzarella cheese, smoked chicken, grilled onions, pineapple, and jalapeno	
<b>GAMBERI</b>	650
Mozzarella, grilled prawns, arugula, cherry tomatoes, parmesan cheese shavings, fresh basil, extra virgin olive oil	
<b>POLLO AMERICANO</b>	625
BBQ sauce, mozzarella cheese, grilled chicken, onions, and cherry tomatoes	
<b>INDIANA CHICKEN</b>	625
Makhani sauce, mozzarella, chicken tikka, onions, and chilli	

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