

# Little River Evening Menu

Catering for guests every night of the week, the Little River Mehana is also available for private parties.

Choose two or three courses from a seasonal set menu, which draws on influences from the Balkans, Caucasus, Middle East and North Africa served with a complementary glass of house wine, beer or soft drink.

We cater for all dietary requirements, but please let us know in advance so we make sure your food is as delicious as everyone else's.

## Typical Starters

Yoghurt and saffron soup

Courgette, feta, mint and dill fritters served with garlic yoghurt and tomato salad

Fried aubergines marinated in mint, chilli and lemon with lemon and tahini sauce

Chicken livers with garlic and pomegranate molasses

Roasted aubergine, red pepper and yoghurt salad with caramelised butter

Pickled vegetables

## Typical Vegetable / Fish

Mackerel, Harissa, beetroot, orange, olives, spice

Spiced, crispy whitebait, bulgar pilav, crunchy salad

Fennel, feta and parsley fritters served with walnut, garlic and lemon sauce

Mixed salad with fried crispy flat bread and pomegranate seeds served with tahini and lemon sauce

Grilled Mackerel with orange, fennel, red onion, olive and feta salad

Cheese pastry with seed and spice crust with dressed leaves

## Typical Main Course

Beef, pork and pine nut koftas with flat breads, slaw, tahini and lemon sauce and pickled chillies

Pork knuckle Shawarma, spiced rice and lentils with caramelised onions, garlic, yoghurt and olive oil sauce and crunchy cabbage and apple salad

Mushroom, cumin, cinnamon and cream cheese pie served with Tomato, cucumber and red onion salad flavoured with garlic, chilli, mint and coriander

Pork fillet spiced with fennel, star anise and garlic served with onion and herb rice, seasonal fruit chutney and green beans with garlic and lemon

Chicken cooked in onions, cinnamon, saffron and ginger topped with hazel nuts, honey and rose water served with herby couscous

Marinated roast lamb shoulder or spiced walnut, pine nut and bulgar koftas, saffron rice, Tomato, cucumber and red onion salad flavoured with garlic, chilli, mint and coriander, with tahini and lemon sauce / pistachio, parsley, garlic and orange blossom sauce

## Typical Puddings

Citrus and lavender cake served with yoghurt

Set vanilla yoghurt pudding with anise flavoured seasonal fruit compote

Chocolate and apricot tart with yoghurt or cream

Light citrus pudding

Sour cherry sorbet and tuile biscuits

Eastern mess – whipped cream, meringues, strawberries, raspberries and rosewater