

LesDômes Discovery Menu | Dinner

\$85/person (2 to 4 people)

APERITIF

MIXED OLIVES

House mix of marinated olives

HUMMUS

Chickpea puree, tahini, garlic confit, lemon, caramelized onions, cashew crumble

1ST COURSE | Choice of 2 dishes* to share among:

FATTOUSH SALAD

Mixed greens, cucumbers, tomatoes, peppers, watermelon radishes, mint, pomegranate, sumac vinaigrette, fried pitas

MUHAMMARA DIP

Roasted red pepper and walnut dip, pomegranate molasses, sumac, bread crumbs

EGGPLANT DIP

Eggplant and tomato compote with cumin, crispy halloumi, herbs and chili pepper oil

MUSHROOMS

Sauteed Mycep Farm mushrooms (depending on availability), white bean puree, Swiss chard, kale, goat cheese, sesame seeds, zaatar oil

BEEF MANTI (6)

Beef dumplings with herbs, sage yogurt sauce

2ND COURSE | Choice of 2 dishes* to share among:

ANISE SHRIMP (6)

Served with turmeric and fennel confit, molasses, grilled lemon

CRISPY TUNA

Crispy tuna, pistachio and garlic yogurt, pomegranate molasses

BEEF SKEWER

Grilled beef with sumac, black cherry and onion chutney, labneh, greens

GRILLED OCTOPUS

Served with dukkah spices French shallot and onion puree, wilted kale and grilled corn, grilled lemon

LAMB COUSCOUS

Bulgur cooked in vegetable broth with ras el-hanout spices, braised lamb shank, merguez sausage, chickpeas, market vegetables, harissa yogurt

The 2nd course is accompanied by a plate of market vegetables, served on labneh and herb oil.

DESSERT

Assortment of our favourite Kóz desserts

**The number of dishes depends on the number of guests. Vegetarian options are available, just ask your waiter!*

SYMBOLS



Vegetarian



Vegan



Gluten free



Gluten free option available



Lactose free



Lactose free option available



Nut free

Our kitchen team pays careful attention to potential allergens, but traces may remain, due to cross contamination.

To Eat

KÓZTAILS

HELIOS Tropical, fresh and comforting	14	GAIA Notes of almond are incorporated in this spicy mule-style cocktail	16
Tequila, pineapple juice, lime juice, honey and ginger syrup, Angostura bitters, served in a coupette glass		Avril amaretto, Captain Morgan dark rum, ginger beer, lime juice, mint, Angostura bitters, served in a Collins glass	
ROSE JULEP Slushie for adults; refreshing and floral	14	IRIS Smooth and well-balanced, with berry aromas	16
Ketel One Botanical grapefruit and rose vodka, limoncello, grapefruit juice, strawberry syrup, lemon juice, rose water, served in a julep glass		Tanqueray gin, Chambord (black raspberry liquor), lemon juice, hibiscus syrup, egg white, served in a tulip glass	
GIN & KOZY A classic and bitter Kóz cocktail	14	PISTACHIO MARTINI An espresso martini revisited à la Kóz	17
Tanqueray Rangpur gin, Moroccan spices and thyme syrup, lemon juice, 1642 Tonic, flower petals, served in a balloon glass		Smirnoff vodka, pistachio cream, espresso, simple syrup, crushed pistachio rim, served in a coupette glass	
HEDONE Sweet and tangy with a light touch of lavender	14	APOLLO'S NECTAR Hearty, with a taste of apples and spices	18
Cherry River maple vodka, grapefruit juice, lime juice, lavender syrup, flower petals, served in an Old Fashioned glass		Lot No.40 Rye whiskey, Michel Jodoin apple liquor, maple and cinnamon syrup, cardamom and black pepper bitters, served in an Old Fashioned glass	

KÓZ ICED TEAPOTS

To share

GUAVA Available as a mocktail	26
Captain Morgan spiced rum, guava black tea, peach syrup, Creole bitters, soda	
HONEY AND GINGER	26
Vodka, St-Germain, black tea, honey and ginger syrup, lemon juice, Peychaud's bitters	

MOCKTAILS

KÓZ LEMONADE	7
ROSE JULEP	7
HEDONE	8
GIN & KOZY	10
GAIA	10