


## LesDômes Menu | Late Lunch



\$40/person (2 to 4 people)




### MEZZE CHOICES (2 per person)




---

**MIXED OLIVES**     
House mix of marinated olives



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




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

**BEAN SALAD**     
Chickpeas, red and black beans, roasted root vegetables, feta cheese, zucchini puree with tahini, mint and dill, date and harissa dressing

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

**FRIED CALAMARI**    
Served with lime and Aleppo pepper yogurt

**FALAFELS (6)**     
Mix of chickpeas and crushed fresh herbs, tahini mayonnaise, pickled onions

**LAMB KEBABS (4)**     
Grilled ground lamb flavoured with herbs, crushed curried tomatoes, mint yogurt

**PERSIAN RICE**    
Basmati rice, roasted vermicelli, pistachios, saffron, dill, spicy butter, pomegranate

**CHICKEN BREAST**     
Lemon grilled chicken breast, mint yogurt, spicy butter

**MUSHROOM PIDE**    
Turkish pizza with feta, mozzarella, truffle sauteed spinaches and Mycep farm mushrooms

**MERGUEZ PIDE**   
Turkish pizza with feta, mozzarella, caramelized onions, merguez sausage

### DESSERT

---

#### SWEET TREAT OF THE MOMENT, ACCORDING TO OUR CHEF'S INSPIRATION

#### 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.

**E**  
To Eat