



SANAFIR

Tapas & Ceviche Bar

Tapas \$7⁹⁵ each

Melon & Valdeon
olive oil, arugula

Haloumi Crostini
grilled cheese
confit tomato & basil

Shrimp Ceviche
octopus, coconut
citrus

Jamon y Manchego
serrano ham, quince
manchego cheese

Tuna Confit Crostini
olive tapenade, crispy shallots

Scallop Ceviche
tomato, avocado

Duck Prosciutto
pickled beets, goat cheese
fried leeks

Braised Short Rib Crostini
dates, piquillo peppers

Pickled Shrimp
basil, chili, sweet pickle

Cured Meats & Cheese \$14⁹⁵

selection of chorizo, serrano ham, duck prosciutto
manchego and valdeon cheeses
pickled vegetables, olives, quince paste, crostini

Mezze \$8⁹⁵ each

Lobster & Chorizo Soup
spanish corn, atlantic lobster
chorizo sausage

Mediterranean Ribs
olive oil, parmesan, espelette
lime, crisp fried herbs

Black Pepper Calamari
wok fried, cracked black pepper
lime aioli

Spinach Falafel
garlic tahini, tabbouleh

Patatas Bravas
crispy smashed fingerling potatoes
spicy chili-tomato sauce

Cod Brandade Fritters
ling cod
spicy aioli

Wild Mushroom Salad
red pepper artichoke dip
yuzu-truffle dressing, manchego

Lamb Kofta
mint & parsley
couscous

Harissa Octopus Salad
mussels, fried fingerling potatoes
chorizo sausage, spinach

Black Quinoa Salad
hummus, pickled beets & cucumbers
broccoli, sweet potato, tomatoes

Balgarbi Ribs
tabbouleh salad
hand torn mint

Ahi Tuna Ensalada
mango slaw, butter lettuce
passion fruit sesame dressing

Mezze Platter

\$24⁹⁵ per person (minimum 2 people)

mediterranean ribs, lamb kofta, black pepper calamari
black quinoa salad, short rib crostini, vegetable pakora
tuna confit crostini, watermelon & valdeon salad

Mussels & Clams

Yellow Curry Mussels coconut milk, lime 15⁹⁵
Roasted Garlic & Tomato Clams grilled chorizo, fresh peas 15⁹⁵
Moroccan Mussel & Clams dates, root vegetables 16⁹⁵

Curries

Butter Chicken 16⁹⁵
Tiger Prawn Thai Curry 18⁹⁵
Sweet Potato Korma 14⁹⁵
served with mango chutney, cucumber raita, pappadum

Large Plates

Cantonese Style Chicken pear-fennel & bacon stuffing, fried rice, baby bok choy 18⁹⁵
Lamb Tagine braised lamb, tomatoes, dates, sumac, roasted garlic 16⁹⁵
Egyptian Spiced Striploin cauliflower puree, roasted tomato & eggplant, madeira jus 20⁹⁵
Lobster & Duck Paella clams, mussels, chorizo sausage, vegetables 24⁹⁵
Pan Seared Butter Fish toasted pine nuts, blackened lemon, bacon braised lentils, baby carrots 22⁹⁵
Vegetarian Mushroom Risotto mixed wild mushrooms, mushroom jus 14⁹⁵

Sides

Grilled Naan Bread hummus, garlic confit, mixed olives 6⁹⁵
Fattoush Salad tomato, cucumber, mint, lemon, olive oil 8⁹⁵
Fried Brussels Sprouts & Cauliflower chili, parmesan, lime 9⁹⁵
Vegetable Pakora sweet chili dipping sauce 7⁹⁵