

# Starters & Dips

Dips are served with crudités, grissini & home-made flat bread. They are all vegetarian.

<b>Soup of the day</b> Served with bread - Check our blackboard	<b>110K</b>
<b>Baba ghanouj</b> Open fire roasted eggplant with tahini & cumin dip	<b>80K</b>
<b>Hummus</b> - Chickpea & tahini dip	<b>75K</b>
<b>Tzatziki</b> - Cucumber, mint and yoghurt dip	<b>60K</b>
<b>Roasted tomato &amp; Feta dip</b>	<b>90K</b>
<b>Selection of 3 dips</b> Tzatziki and a choice of 2 of your favourites	<b>160K</b>
<b>Mini Mezze</b> - Falafel, hummus, olives and Mediterranean salads	<b>175K</b>
<b>Mini kebabs</b> - Mix of mini chicken and beef kebabs with Tzatziki	<b>225K</b>
<b>Mixed imported cheese and cold cut board</b> Served with baguette and butter	<b>450K</b>

## Home-Made Breads

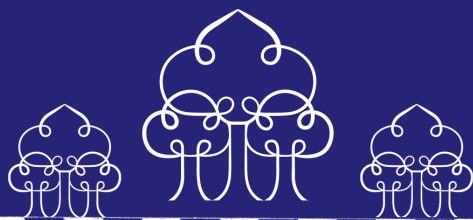
Garlic bread 35K

Pain brioché with butter 35K

Toasted Sourdough with butter 30K

White & brown baguette with butter 25K

Flat bread 20K





# Salads

*These salads are large enough to be considered light main courses.*

## Classics with a twist

**Marseille** - Sautéed chicken with pesto, Parmesan shavings, soft boiled egg & Caesar dressing

230K

**Ajaccio** - Grilled prawns, Parmesan shavings, soft boiled egg & Caesar dressing

295K

**Au Parc's Chef** - Roast beef, chicken, cheese crostini & home-roasted tomatoes

270K

**Nice Burning** - Niçoise salad with smoked sea bass, quail eggs, green beans and potatoes

230K

**Santorini** - Greek salad with home-roasted tomatoes, Feta & Kalamata olives

230K

**The Alhambra** - Goat's cheese, beetroot, rocket, walnuts & pomegranate dressing

270K

## Originals

**Mama's Beef** - Cumin & ginger beef, confit garlic, roasted tomatoes, snow peas, watercress & olive lemon dressing

295K

**The Blue Mosque** - Pearl barley & lentils with grilled eggplant, beetroot, spinach, raisins, goji berries, chickpeas, labneh & pomegranate dressing

245K

**Jaffa** - Warm coriander chicken with avocado, cashews & creamy dressing

230K

**Sea Mango** - Salmon & mango on baby spinach & greens with citrus vinaigrette

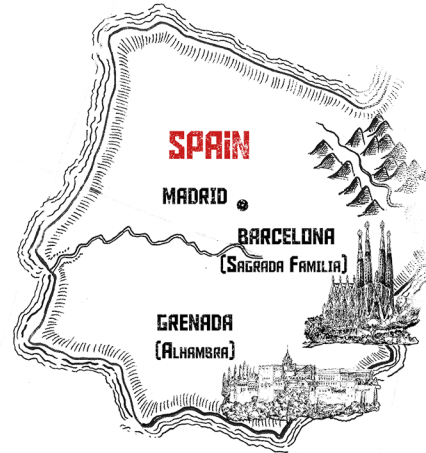
305K

**Nutty Avocado** - Grilled prawns, avocado, pomelo & hazelnut salad with citrus dressing

305K

**The Pulse** - Lentil salad with artichokes, home-roasted tomatoes & Feta cheese

260K



Vegetarian salads can be vegan upon request.

## Pasta

**Home-made fettuccine** with chicken, roast tomatoes, pesto, Parmesan

290K

**Seafood spaghetti in rich tomato sauce**

295K

**Home-made spinach & ricotta lasagna** with tomato sauce

280K





## MEZZE & ALL-DAY BRUNCH

From Turkish meze and Greek μεζές (mezés) and from Persian مزه (maze, “taste, snack”). This concept of sharing small plates of food (a little like the beautiful mosaic tiles of the Mediterranean) can be traced back to ancient Persia, where it was a common practice among royalty and nobility.

**At Au Parc, our mezze is vegetarian (and can be made vegan if needed).**

**Mezze** - Dips, falafel balls, olives & Middle Eastern salads **285K** 🌿  
served with crudités and home-made flat bread 🌿

**Marcus Aurelius** - Lentil and nut veggie burger **220K** 🌿  
with grilled eggplant and coriander tahini sauce on a home-made bun

**La Medina** - Avocado on sourdough toast with home-made plant-based chilli mayo **180K** 🌿

**The Pyramids** - Avocado on sourdough toast with chilli mayo, poached eggs & feta crumbs **210K** 🌿

**Cyprus** - Halloumi, avocado, beetroot & roast pumpkin salad with pomegranate dressing **295K** 🌿

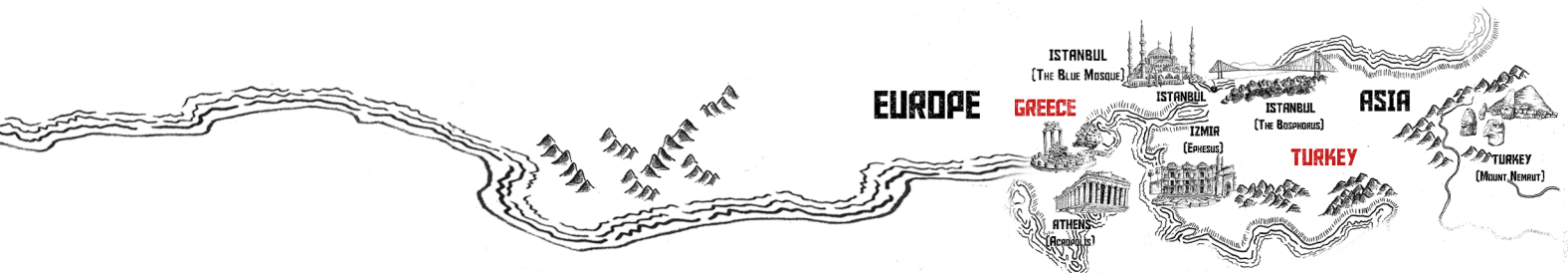
**Algiers' Shakshouka** - 3 eggs poached in tomatoes, olive oil, peppers **185K** 🌿  
and onions with cumin, paprika and harissa served with sourdough

**Siwa Oasis' Fatteh** - Egyptian “nachos” **225K** 🌿  
Layers of chickpeas topped with baked pita bread “chips”, warm spiced yogurt with tahini, fried pine nuts, goji berries, parsley and pomegranate molasses

**Granada** - Pulled pork, bacon, muhammara and grilled eggplant on a large slice of sourdough **225K**

**The Carlton's Eggs Royale** - Smoked salmon eggs Benedict on a home-made bun **225K**

**Al Aqsa** - Baked cauliflower steak with cauliflower purée and walnut-caper-parsley salsa **265K** 🌿



## Kebabs

The following Kebabs (skewers) are served with salad, home-made fries, flat bread and *zhug*.

**Ephesus** - Chicken kebabs in garlic and parsley marinade **275K**

**Cappadocia** - Beef kebabs in *sumac* and ginger marinade **390K**

**The Kasbah** - Beef kofta with baba ghanouj **295K**

**Petra** - Home-made citrus tofu with *za'atar* **180K** 🌿

Although originally from Yemen, *zhug* is a coriander, parsley and green chilli “pesto” used in the West Asian part of the Mediterranean. It tastes fresh, spicy and tangy.

*Sumac* is a spice with floral citrusy notes, made from coarsely ground berries. It is a staple of Middle Eastern and Mediterranean cuisines.

*Za'atar* is a both a herb and a spice mixture that includes toasted sesame seeds and dried sumac. Traditionally, housewives throughout the Mediterranean and the Arabian Peninsula made their own za'atar, each with their own secret recipe. Our za'atar is prepared by a Syrian family living in Amsterdam!



## FRENCH MAINS

**Sète** - Sea bass with creamy herb sauce and cherry tomatoes **330K**

**Mont Saint-Michel** - Chicken breast with rich mushroom cream sauce and fresh fettuccine **305K**

**Paris** - 300g steak with French fries and 3 sauces **665K**



## CHRAIME MAINS

The following dishes are served with **Chraime** sauce, **Mujadara** rice and lentil pilaf and topped with **labneh**.

*Chraime* is a spicy, fragrant tomato stew with its origins in North Africa.

It is also very popular in the Asian part of the Mediterranean.

*Mujadara* is an ancient rice and lentil dish (pilaf) from the Middle East.

Ours is flavoured with sultanas and cumin and topped with crispy fried onions and **Labneh**, a thick, creamy home-made strained yoghurt.

**Chefchaouen** - Grilled chicken breast **285K**

**The Bosphorus** - Pan-fried salmon **445K**

**The Acropolis** - Seafood cooked in Chraime **325K**

## Side Orders

Baby potatoes sautéed in olive oil, sweet onion & rosemary **65K**

French fries **69K** - Sweet potato fries **69K**

**Mejadara** - lentil and rice pilaf with sultanas & fried onions **69K**

**Labneh** - thick, creamy home-made strained yoghurt **55K**

Green salad with home-made vinaigrette **55K**

## Home-Made Breads

Garlic bread **35K** - Pain brioché with butter **35K** - Toasted sourdough with butter **30K**

White & brown baguette with butter **25K** - Flat bread **20K**



## Sandwiches

All our bread is home-made.

**French fries 69K - Sweet potato fries 69K**

**Challah Melt** - Tuna salad & melted Swiss cheese on brioché bread **215K**

**Istanbul** - Smoked salmon with garlic & herb labneh and tomatoes on bagel **210K**

**Jerusalem** - Roast chicken with Swiss cheese, avocado spread & salad on whole-wheat **185K**

**Athens** - Chicken kebab wrap with salad & tzatziki **185K**

**Apollo** - Roast beef, Parmesan shavings & rocket with paprika aioli on whole-wheat **225K**

**The Treasury** - BBQ sumac and ginger beef kebab wrap with parsley and tahini **295K**

**La Sagrada Familia** - Pulled pork wrap with home-made chilli mayo and crunchy vegetable slaw **195K**

**Valencia** - Bacon, melted Camembert cheese, rocket & a touch of mustard on bagel **225K**

**Napoli** - Pressed baguette with Mozzarella, artichokes, roasted peppers & basil **220K** 🌿

**Sergius** - Avocado, grilled eggplant & muhammara on sourdough **180K** 🌿

**Cleopatra** - Falafel wrap with tahini & salad **180K** 🌿

## Dessert

**Turkish yoghurt** with dried fruit and passion fruit coulis **95K**

**Home-made ice-cream** - 2 scoops served with our caramel & sesame crisp **90K**

Marou dark chocolate - Tahitian vanilla bean - Dairy free coconut - Robusta coffee

**Dark chocolate mousse 105K - Peanut butter & chocolate slice 80K**

**Brownies** served warm with home-made ice-cream (choose from selection above) **120K**

**Chocolate Nemesis** - Flourless chocolate cake with crème Anglaise **120K**

**New York cheesecake 140K - Fruit platter 95K**

