

# FROM THE FIRE

★ **MIXED GRILL PLATTER** ..... 188  
Grilled King Tiger Prawn, Persian Saffron Chicken & Lebanese Lamb Skewer

★ **AUSTRALIAN WAGYU PICANHA** ..... 50 / 100 g  
Served with Roasted Garlic, Grilled Pineapple & Chimichurri

👨 **BLACK ANGUS STRIPLOIN** ..... 60 / 100 g  
Served with Roasted Garlic, Grilled Pineapple & Chimichurri

**BLACK ANGUS RIBEYE** ..... 75 / 100 g  
Served with Roasted Garlic, Grilled Pineapple & Chimichurri

★ **PERSIAN SAFFRON CHICKEN** ..... 52 / 79  
Served with Hot Flat Bread & Garlic Sauce

**VANDAI'S CHICKEN WINGS** ..... 49  
Served with Arabic Salsa

+ Truffle Fries 22

👨 **GRILLED KING TIGER PRAWN** ..... 75  
Served with Olive Yuzu Salsa

**SPICED SALMON SKEWERS** ..... 74  
Served with Charred Veggies & Olive Herbs Sauce

🔥 **BBQ GRILLED SQUID** ..... 76  
Served with Yuzu Herbs Salsa

★ **MOROCCAN GRILLED SEA BASS** ..... 88  
Served with Chilli Garlic Butter

★ **LEBANESE LAMB SKEWERS** ..... 64  
Served with Mint Yoghurt Sauce

**MEDITERRANEAN LAMB RACK** ..... 118  
Served with Chargrilled Veggies & Mint Yoghurt Sauce

## FIRE TABLES & FEASTS

**SOLH FEAST** (2 pax) ..... 245++

Caprese Classico  
Crispy Chat Potatoes + Spanish Prawns  
Persian Saffron Chicken + Lebanese Lamb Skewer  
Baklava Mille Feuille

**FIRE FEAST** (4-5 pax) ..... 458++

Authentic Greek  
Trio-Dip + Crispy Chat Potatoes  
Mixed Grill Platter + Wagyu Picanha 200 g + Classic Margarita  
Baklava Mille Feuille + Tiramisu

**CELEBRATION FEAST** (6-8 pax) ..... 826++

Caprese Classico + Authentic Greek  
Trio-Dip + Mediterranean Guacamole + Artichoke Dip  
Crispy Chat Potatoes x2 + Mixed Grill Platter  
Moroccan Grilled Sea Bass + Wagyu Picanha 300 g  
Classic Margherita + Quattro Formaggi Pizza  
Tiramisu x2 + Saffron Creme Brulee x2

## PIZZA

**MORTADELLA BURRATA** ..... 63  
Smoked Turkey Ham, Arugula Pesto, Pistachio

**CLASSIC MARGHERITA** ..... 39  
Basil, Mozzarella & Tomato Base

**WHEN IN MILAN** ..... 59  
Beef Milano, Burrata, Rocket & Tomato Base

★ **QUATTRO FORMAGGI** ..... 53  
Gorgonzola, Ricotta, Mozzarella, Crispy Parmesan, Rockets, Walnuts & Honey

★ **OFF THE GRILL** ..... 64  
Picanha Steak, Garlic Confit, Gorgonzola & Rockets

🔥 **TOO HOT TO HANDLE** ..... 48  
Spicy Beef Pepperoni & Chilli Padi

**SPIN THE SHROOM** ..... 52  
Assorted Mushroom, Spinach, Olives & Pesto Base

**SAM PANOPOULOS** ..... 48  
Shawarma Chicken, Jalapeños, Pineapple & Rockets

# SALAD

- STRAWBERRY & AVOCADO** ..... 39  
With Spinach, Ricotta & Strawberry Vinaigrette
- ★ **CAPRESE CLASSICO** ..... 46  
Mozzarella, Cherry Tomatoes, Basil & Balsamic Glaze
- PEAR & BLUE CHEESE** ..... 46  
With Walnuts, Mixed Greens & Tahini Vinaigrette
- AUTHENTIC GREEK** ..... 36  
Cucumber, Tomatoes, Kalamata Olives & Feta Cheese
- ★ **FIG & BRIE** ..... 39  
With Lentils, Walnuts, Rockets & Balsamic Glaze
- 👨 **GRILLED PEACH** ..... 36  
With Ricotta, Almonds, Mixed Greens & Spiced Glaze
- CHARRED PUMPKIN** ..... 36  
With Feta, Spinach, Lentils & Balsamic Vinaigrette

# MEZZE

- BAKED CAMEMBERT** ..... 43  
With Figs, Walnuts and Honey
- 👨 **PERSIAN LAMB STEW** ..... 45  
Spicy Lamb Stew served in a Bread Bowl
- GREEK MEATBALL** ..... 42  
Lamb Meatball Tomato Stew & Ricotta Cheese
- ★ **CRISPY CHAT POTATOES** ..... 32  
Served with Spring Onion Aioli & Chilli Flakes
- 👨 **ANCHOVIES & BURRATA** ..... 56  
Buttered Leek, Capers & Sun-Dried Tomatoes
- AUBERGINE PARMIGIANA** ..... 39  
Mozzarella, Pesto & Pomodoro
- 🔥 **SPANISH PRAWN** ..... 39  
Tiger Prawn, Tomato Sauce, Garlic Chips & Chilli Oil

# DIPS & HUMMUS

- ★ **TRIO DIP** ..... 46  
Muhammara, Baba Ganoush & Marinated Persian olives
- 👨 **ARTICHOKE DIP** ..... 36  
Smoked Artichoke, Spinach, Cream Cheese & Parmesan
- SMOKED RED PEPPER & EGGPLANT** .. 29  
With Pomegranate Molasses & Walnuts
- ★ **MEDITERRANEAN GUACAMOLE** ..... 36  
Avocado, Sundried Tomato, Olives & Chilli Cumin Crisp
- TZATZIKI** ..... 36  
Greek Yoghurt, Cucumber, Mint & Chilli Cumin Crisp
- ★ **SPICED LAMB KOFTA** ..... 38  
With Pine Nuts, Sumac Chilli oil on Bell Pepper Hummus
- SAUTEED MUSHROOM** ..... 36  
With Caramelized Onion on Classic Hummus
- 👨 **ROASTED CAULIFLOWER** ..... 32  
With Dukkah spices, Yoghurt on Beetroot Hummus

# DESSERT

- BAKLAVA MILLE-FEUILLE** ..... 38  
Pistachio, Honey Rosewater Syrup & Saffron Mascarpone
- 👨 **SAFFRON CRÈME BRÛLÉE** ..... 39
- ★ **TIRAMISU** ..... 38
- POACHED PEAR \*ALC\*** ..... 42  
Poached in Red Wine with Goat Cheese & Walnut Filling
- FRANGELICO AFFOGATO \*ALC\*** ..... 42

